

The Oxford County Citizen.

VOLUME XXIII—NUMBER 15.

BETHEL, MAINE, THURSDAY, AUGUST 16, 1917.

\$1.50 IN ADVANCE.

THE NATIONAL CAPITAL

Events of Interest From Washington.

By J. E. Jones.

"IT MUST NEVER HAPPEN AGAIN."

Perhaps someone will recall these flamboyant placards of a year ago or more, which read: "Nix on the war talk!" And then there were the sentimental little dramas, and the moving pictures, covering the topics of "war brides," and "war babies," and the horrible pictures of "blowing up New York." Then also, there were the "German spies" in every nook and corner, and the dangers that German-American citizens might put up with. Among the other horrors that never came true was the "great danger that the Slavs would overrun and conquer all Europe." Surely the imagination runs riot in war-time, and many of the "dangerous facts" that confront America today will be listed with the vagaries of 1915 and 1916, a year hence.

There is no scarcity of war-talk at Washington nowadays. In fact everything is "war and rumors of war," and to emphasize things there is a band of orchestra nearly everywhere, and they never fail to play the "Star Spangled Banner," which is the signal for everyone to stand up, and for soldiers and sailors to assume the rigid position of "attention."

A year ago, these dog-days, you could have fired a cannon down Pennsylvania Avenue, with little danger of hitting anyone, while the hotel clerks rested comfortably in their corners, with nothing to do. It's very different now, since the town is as busy as a railroad eating house at dinner-time.

Now in Washington, as elsewhere, one may talk with whole herds and crowds of people, and the impression always is that most of them do not know very much about what this greatest of all world-wars is about.

As a personal issue the interest has been greatly increased by the draft; but nine out of every ten accept the situation in a strictly orthodox manner, just like the people who declare that "if it is in the Bible it is so;" and the war with the majority consists in "standing by the President," and in adding: "Germany must be licked, democracy must prevail, and this thing must never happen again." To this, a few days since, some added: "Did you notice that two of those Congressmen asked for a declaration of peace terms?" The harmless little word "peace" seems to arouse a purple haze among the war crowds, yet everyone wants it, but with an "ah, but it must be a real peace." When pressed for particulars they can only repeat: "It must never happen again."

All of which is good enough as far as it goes, but that kind of shallow reasoning doesn't go very far in these darkest days for civilization.

The statesman, with real ideas, has not yet been elected to Congress.

SOME OF THE FIGHTING PROGRAM.

There are twice as many typewritten boys on the war game as there were six months ago. Thousands of new machines and operators are on the job, and they afford evidence that it takes a lot of words, and a lot of paper, to carry on a war.

The telephone output has been doubled in Washington and in other plants of war activities, demonstrating that it takes a lot of talk to keep the plans of Mars from going awry.

Every Sunday paper has one or more pictures of Pershing and Joffre, and whole pages of war views. At the newspaper offices so many pictures are offered that it would appear that the business of photography has increased correspondingly with the output of guns and powder since the war began.

Here is a sample long distance telephone conversation, from the Washington end:

"Hello, Brunswick, New Jersey? Yes, 42900 army aviation unit, send a sample and cost figures to me in a minute."

"You want to know about prices? I can't discuss that on the phone. I am to see the other figures, before I make our price, and we will get part of the order. You know they don't take part bills here, but the price must be agreed upon."

And then the salesman hung up the receiver, but a moment later called "long distance," and asked to be connected with a manufacturer of aircraft.

GRANGE NEWS

CANTON GRANGE.

Canton Grange held an afternoon meeting Saturday with a fair attendance. A. F. Russell filled the chair of the Master. Resolutions were read on the death of D. A. Corlies. Quotations were given by members. A talk on the methods of canning fruits and vegetables were given by several members. Music, "My State of Maine," was sung. Miss Ada Bonney gave a recitation, "Dorothy's Mistake." The essentials and non-essentials of housework were discussed. A reading was given by Mrs. H. A. Eastman. The next meeting will be held May, the place and program to be announced later.

LONG MT. GRANGE.

Long Mt. Grange held its regular meeting Saturday evening, Aug. 4. The third and fourth degrees were conferred on two candidates, after which ice cream and cake were served. The program follows:

Music, Grange.
Reading, Mrs. George Learned.
Recitation, Sallie Bailey.
Reading, Mrs. John Farrington.
Singing, Grange.
Mr. and Mrs. Chas. Beale, from Brooklyn, N. Y., have been visiting their cousin, Mrs. Frank Newton.
Mrs. Edward Pratt, Jr., and daughter, have returned from a visit with her sister, Mrs. Richard Talbot, at Augusta.

BETHEL GRANGE.

Bethel Grange held its regular meeting Aug. 9, the Master being absent, Past Master Mason took the chair. It was voted to invite Alton C. Wheeler of South Paris to speak on the anti-race question at Grange Hall in the near future. There was one application for membership presented and accepted. After the business session the following program was given:

Opening song, Choir.
Roll Call, quotations and items of interest.
Reading, Ida Packard.
Item of interest, Ella Copeland.
A few remarks in praise of Shelburne Grange, Daisy Philbrook.
Quotation, Mrs. Kendall.
Item of interest, Mae B. Bartlett.
Reading, Clara Grover.
Question—"Which is more profitable, making butter at home, or selling cream at creamery?"
Discussed by all.
Decided butter was more profitable.
Reading, Daisy Philbrook.
Question—"Apples, best variety and most profitable."
Discussion.
Reading, Baldwin and Spies.
Closing piece, Mary Cummings.
The next Pomona meets with Alder River Grange, Aug. 23.

NORWAY GRANGE.

Norway Grange met in regular session Saturday, Aug. 11. The attendance was not large owing to the rush of work at this season. A social period was enjoyed by the sisters assembled, as this was Matron's Day, before the meeting was called to order with worthy Lecturer, A. E. K. Grover as Master; Harriet Buck, Overseer; Abbie Tabbs, Lecturer; Isie Cox, Steward; Mary Oxnard, L. A. Steward; Mary Perry, Gate Keeper; Louise Merriam, Chaplain; Louise Gammon, Secretary; combined with the lady officers, made up the list.

Meeting closed in form at 4 P. M., to meet Aug. 25 at 1:30 P. M.

Program for Norway Grange, Aug. 25th:

Opening song, Grange Melodist, Page 7, "I Love You Dear Old Farm."
Song, G. M., Page 49, "He Is Exalted."
Boys, Grange Chorus.
Paper, "Preparedness in the Home," Annie Brown.
Essay, "My Most Helpful Magazine," Ethel Dunn.

Discussions, "Road Laws and Road Construction," opened by Virgil Dunn, followed by general discussion.

Song, selected by Chorister.
Report of the general state of vegetation at this time, by the standard feature committee present.

Special feature, Chairman, Leona Gammon, Emma Packard, Winifred Hall, Alvin Brown, Dora Brown.

Prophecy for 1920, Cora Dismore.
Suggestions for good of the order.
Quotations from William Cullen Bryant, (Nature's Poet.) By all.

A Farmers' Union meeting was held at Norway Grange Hall, Aug. 11. Mr. H. A. Eastman, head of the Grain Department, was present.

CHURCH ACTIVITIES

CONGREGATIONAL CHURCH.

A beautiful new clock was placed in the church last week, a memorial to Miss Mary Shirley, who spent her summers with us for many years. All services as usual right through August.

Preaching service Sunday morning at 10:15. Rev. Arthur Shirley of Stamford, Connecticut, will preach. Sunday school, follows at 12 M. Christian Endeavor service at 7. Topic, "A Definite Purpose and the Success It Wins." To be led by Miss Shirley Russell.

The meeting last Sunday evening, led by Mr. Eldridge, was interesting and helpful.

The annual summer fair of the Ladies' Club will be held in the Chapel, Thursday afternoon. Supper at 6:15.

OXFORD COUNTY POMONA.

Oxford Pomona Grange met with Mountain Grange at North Bethel, Tuesday, Aug. 7. The meeting was called to order at 11 o'clock, all officers in their chair but the gate-keeper. The response to roll-call was as follows: Bethel, Bear Mt., Franklin, West Paris, Crooked River, Norway, Pleasant Valley, Hebron, Paris, Pleasant Pond, Mountain Grange, Brookville Grange of Massachusetts reported by Mary Hammond, Brookfield Grange by Ralph Hooper, Union Grange by Mr. Varney, East Hebron by Mrs. Record, Rockemeka by Mrs. Robinson, Androscoggin Pomona by Mr. Conant, New Century by Mr. Varney.

The degree of Pomona was conferred on ten candidates. Mr. Brown of Pleasant Pond Grange presided at the piano during the work. At the close of the work, dinner was announced by the host Grange. After an hour of recess the Grange was then called to order by the master; he then turned the meeting over to the lecturer. A short period devoted to sociality preceded the program which follows: Piano solo, Lillian Holmes; reading, Little Miss Hayden; cello and piano duet, Adrian and Lillian Holmes; reading, Helen Dunn; piano and violin duet, Earl and Lillian Holmes; Mrs. Robinson called on and talked on the prevailing high cost of living; solo, Carrie Babcock and Olive Murch; pantomime, Nellie Hayden, (Nearer My God to Thee).

After the program an auction was announced to sell what food was left for the Red Cross, and the food went high, a loaf of bread selling for 40 cents and a box of cake for 50c. They sold \$5.25 worth of food. 230 were in attendance.

MOON'S INFLUENCE ON CROPS' GROWTH.

United States Weather Bureau Does Not Believe In Signs.

There is an endless discussion in regard to the effect of the moon upon various farm operations. Some farmers refuse to plant crops or kill hogs unless the moon is in a certain position. We have had much argument about this. Personally we pay no attention to the signs of the moon operations and the scientific people say that the moon influences crops. The following statement shows what the United States Weather Bureau thinks of it.

It is the general belief of scientists that the moon has no appreciable influence on temperature rainfall or any other weather element, or on plant growth.

Plant growth depends upon temperature, light, humidity, and plant food (both in the soil and in the air), and its availability. Obviously the moon neither mellows the ground nor fertilizes it, neither does it alter the composition of the atmosphere; hence it affects neither the mechanical condition of the soil, so important to plant growth nor the kind or quality of available plant food.

If the moon has any influence on plant growth it would seem that it must exert this influence through its light. Experiment, however, shows that when a plant is so shadowed that it gets only one one-hundredth of normal daylight, it grows but little better than it does in absolute darkness. Full daylight is about 100,000 times brighter than full moonlight; hence one one-hundredth of daylight already too feeble to stimulate appreciable plant activity, is still 1,000 times brighter than full moonlight. The conclusion is that even in respect to light stimulus, the moon's influence on plant growth is wholly negligible.

BETHEL BOY WINS LIUTENANT'S COMMISSION

It is now Lieutenant Harold Rich, for he has won his lieutenant's commission during his summer's training at Plattsburg; and this seems a fitting time to give this rich and racy sketch of him as a student in Williams College, from which he received his diploma while at Plattsburg.

From the Williams College Class Book, 1917.

"Harold Elliott Rich, Commons Club, was born in Bethel, a hamlet somewhere in Maine, November 23, 1893; he was a stellar scholar at the local Academy before bestowing himself on Williams.

"In the dusk of September twilight, four years ago, an elongated figure might have been seen wending his weary way up Consumption Hill. Miscellaneous paraphernalia protruded from his person; they included some 'Tubs,' skis, skates, an Ever Ready Camping Kit, a volume of Burns, and a Boy Scout Handbook. The serious, sad-eyed personage was Hal, and the various utensils constituted his stock in trade for his sojourn in the Berkshire.

"During his early years Hal was a boisterous member of the Castle of Indolence in Old South and Morgan, his chief object in life being to ruin furniture. By sophomore year, however, his humanitarian endeavors began to yield rich fruit. As Scout Master at Clarkburg, Hal corralled all the unrulies of the region, and disseminated sweetness and light among them. His altruism, cheerfulness and big-heartedness made his venture a rippling success in every sense of the word; and senior year he had supreme command of all the scout armies in North Adams. Chief Dineen has officially stated that Hal's efforts are the chief cause of the extremely low crime rate in Northern Berkshire.

"Hal comes from the big north woods, and is a true child of nature. 'He is always eager for a strenuous hike, gathers arbutus while he may, and has trodden every bit of greenward herbaceous. Between tramps the Maine prodigy composes panegyrics on T. H. boys almost anything (purchasing is his one grande tante), and discourses eugenics with Tommy Earle. Hal is an ardent exponent of the gentlemanly village school and he is, indeed, among our contemporary undergraduates, a flat contradiction to any insinuations of 'college degeneracy.'"

"We all feel confident that Lieutenant Rich will make good just as our modest friend Hal always has.

These are some of the reasons why very few people nowadays pay any attention to the moon, either in forecasting the weather or in planting crops. Neither do well-informed people give it any attention in killing hogs, building fences, covering roofs, or in doing anything else over which it was once supposed to exert a strong influence, but which we now know it cannot affect.

C. F. Marvin, Chief of Bureau.

RAGS WANTED.

Will pay 3 cents per pound for clean rags suitable for wiping presses.

CITIZEN OFFICE.

NOTICE.

I wish to acknowledge to the people of Bethel and vicinity that I will do no threshing this season.

J. P. HARRINGTON, Bethel, Maine.

PIGS FOR SALE.

Five pure blooded White Chester pigs for sale. Inquire of HERMAN MASON, Bethel, Maine.

Cotton Mill Work—Carding, Spinning and Weaving, for experienced and inexperienced hands—families—males—females. Wages \$11.00 to \$20.00 per week guaranteed to learners. Well kept treatment—low rates. Hours 8:45 A. M. to 5:30 P. M.—Saturdays 8:45 A. M. to Noon. If desired, car fares furnished, to be repaid in small installments from earnings. For booklet and further particulars, write to Dwight Mfg. Co., Chicopee, Mass. 7:24-11.

The Citizen Office has a well equipped plant and solicits your printing.

BETHEL INN

Happenings of the Week

Rev. and Mrs. A. D. Poll spent the week end at Bethel Inn. Mr. Poll is an Episcopal clergyman of New York City.

The past week the Inn and Cottages have been well filled with guests, and the luncheon business has exceeded all previous records.

F. A. Epstein, H. Phillips and J. Beal of Boston spent the week end at the Inn. Mr. Epstein is a prominent druggist of Boston.

Mr. and Mrs. John J. Cunningham and son of Portland were again at the Inn for the week end. Mr. Cunningham is the owner of The Lafayette, in Portland.

Misses Miriam and Margaret Horrick entertained Mr. and Mrs. G. W. Carlson at dinner at the Inn on Saturday evening, after which they enjoyed the dancing.

The Inn is again entertaining Mr. L. V. Bell and wife of New York City. They were here for a long stay last season and were warmly welcomed on their return this year.

Mrs. W. L. Allen and son, Henry C. Allen, motored over from Bangsley for lunch on Thursday. They were warmly welcomed at the Inn where they are frequent visitors.

Mr. W. J. Upson returned to Bethel for a short stay on Thursday, motoring from Christmas Cove, Maine. With him were Dr. and Mrs. J. G. Gehring. They returned to Christmas Cove, Sunday afternoon.

Mr. and Mrs. E. S. Dodge left Wednesday morning for their home in Cambridge, Mass., after a lengthy stay at Bethel Inn. Mrs. Dodge was much improved in health during her stay and intends to return again the last of September or in October when the leaves are turning.

Mr. and Mrs. D. M. Hill and party of Waban, Mass., arrived at the Inn during the heavy shower Tuesday evening. They were very comfortably housed at the Willows Cottage, and expressed much satisfaction that the storm compelled them to stop over in Bethel, as they had never been at the Inn before and were delighted with the Inn and surroundings.

MRS. CHARLOTTE BRIDGE.

Word has been received of the death of Mrs. Charlotte Bridge at the home of her daughter, Mrs. Leslie Sailer nee Elsie C. Bridge, in Yorkshire, England.

Mrs. Bridge was the widow of the late David Bridge who for many years resided in Bethel and was employed as bookkeeper at the "Steam Mill." Mrs. Bridge was born in England, in January, 1842. After the death of Mr. Bridge in 1892, followed by the death of her eldest daughter, Maud B. Mrs. Bridge returned to England with her daughter, Elsie, and joined her second daughter, Miss Daisy Bridge, who has for many years been a teacher in Birmingham High School and is now employed in a bank at Pensnett, England.

Mrs. Bridge was a very intelligent woman, a great reader, and one who held firmly her many friends and held in touch with them through these intervening years.

One brother, Alfred Candler, survives, who resides in Sherbrooke, Que.

BETHEL MAN SCALES

MOSES LEDGE.

To climb up over Moses' ledge in Shelburne has been the ambition of many for a number of years. Almost to the top but not quite over was the result of the attempts.

Last Sunday Harry Isaman performed the trick and is said to be the second person to do it. If there are any others we would like to know of them.

WANTED—A man and woman to run a boarding camp, the woman to do the cooking and the man to work in the mill yard.

J. A. THURSTON, CO., Bethel, Me.

NOTICE.

Beginning Saturday, June 16, the Citizen office will be closed Saturday afternoons during the summer.

WANT COLUMN.

Put your Want and Sale notices here and they will be read in 3,000 Oxford County homes—4 lines, 1 week, 25c. 5 weeks 50c.

NOTICE.

I wish to announce to the people of Bethel and vicinity that I am prepared to do all kinds of plumbing and repair work at a reasonable price, also sheet metal work. All work carefully and promptly attended to.

ALBERT BURKE, Bethel, Maine.

Telephones—Shop, 10-12; Res., 29-7

FURNISHED ROOMS

AUTO AND TEAM CONVEYANCE

C. C. BRYANT, Bethel, Maine.

2 Mechanic Street, Telephone Connection.

READ THIS.

In addition to my large stock of boots and shoes you will find an assortment of the following goods:

Shoe Strings, Black, White and Russel Polish, White Enamel for shoe soles, Ladies' and Gent's Gaiters, Arch Supports, Shoe Brushes, Gent's Stockings, Lumbermen's Stockings and Leggings.

SHOE REPAIRING.

YOUNG'S SHOE STORE. Phone 14-4.

The LAW says

LANTERNS

on all carriages. I have a good assortment to choose from.

FLY OIL

Sprayers, Sponges, Chamois, Auto dressing of all kinds Polish

YOUNG'S HARNESS STORE.

DR. AUSTIN TENNEY, Oculist.

Practice limited to diseases of the Eye and the fitting of Glasses. Office at house of Clarence Hall, Bethel. Last Saturday of every month. All work guaranteed.

Office hours—8:00 A. M. to 4:00 P. M.

FOR SALE.

Place at the Steam Mill Village known as the Wilbur place. Will be sold reasonable and on easy terms. Nice lot of land to raise all necessary for family use.

C. C. BRYANT, Bethel, Maine.

AUTOMOBILISTS.

We wish to announce that we are prepared to do all kinds of automobile tire and tube vulcanizing and solicit your patronage.

BETHEL VULCANIZING CO. Just around the corner on Vernon St. 8-16-17.

LOW PRICED FARM WANTED.

I am looking for a farm costing between \$500 and \$1,500. Do not object to going 5 or 7 miles from a good town. Address

BARGAIN, Box 614, Norway, Maine.

BERRY PICKERS WANTED.

35 1-3% Increase in Prices Paid. I have fifteen acres of cultivated Raspberries to be picked in August and the prospect is that the crop will be the heaviest for many years. I expect to get at least fifty thousand baskets and am prepared to take care of several thousand more.

I shall need a very large number of pickers about August 10th. Berries are very late this season. Nearly three weeks later than usual.

I can board about thirty-five at the farm house. Board furnished at \$2.00 per week. I will give a discount of \$1.00 per week on the board bill to all good pickers who stay until the picking season is over. This will make the board cost only \$1.00 per week and the price paid for picking will be \$3 per flat instead of 1 1/2 per flat basket, the price I have paid for many years.

F. F. MAXIM, Bethel, Maine.

THE OXFORD COUNTY CITIZEN

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BY FRED B. MERRILL.

BETHEL, MAINE.

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THURSDAY, AUGUST 16, 1917.

MORE EFFECTIVE COOPERATION IN CROP REPORTS.

V. A. Sanders, Field Agent, Bureau of Crop Estimates, U. S. Department of Agriculture, at the Farmers' Week Conference, U. of M.

The Government crop reporting service, maintained in the interest of producers, dealers and consumers alike, is very largely cooperative. The Bureau of Crop Estimates, United States Department of Agriculture, through a staff of trained men at its central office in Washington, and a field agent in each state, provides the agency for collecting, compiling and disseminating the skilled judgments and estimates of experienced producers and dealers.

Some people think it is feasible to employ enough men who might travel over the crop areas to gather the data and make the estimates. This plan is quite impracticable because of the large expense involved, and the length of time required. Furthermore, experience shows that observers, producers and dealers are the best judges of crops. These persons have the expert information for their own localities, the Bureau of Crop Estimates, brings them into effective cooperation with their fellow producers and dealers the country over. By this plan the central organization is kept quite small and can perform its work quickly.

Timeliness is indispensable in crop reports, especially as concerns growing conditions and changes, hence the agency for gathering data must be always and geared to do its work quickly over vast areas which are growing the crops. There must be promptness, both by reporters and the Bureau.

The Government crop reporting service depends upon reports and estimates for small areas made by thousands of voluntary reporters. These are supplemented by data obtained from the field agent. The voluntary reporters are chosen for their ability to judge and estimate crops correctly. They are grouped into regular and special lists. The former report at the close of each month; the latter at irregular intervals. However, the total annual service required of any one reporter is quite small, or, at the most, one half day, except the list of county reporters of whom more time is required.

Until the past 3 or 4 years the regular reporters have received all crop reports in their vicinity. But now the special and commercial crops—apples and potatoes in Maine, and still others elsewhere—are reported mainly by large special lists. This plan divides the voluntary work among more persons, and obtains more effectively the expert judgments of the best informed persons concerned with the different crops. Further, it prevents the work from being burdensome on any one reporter.

Why can more—why more at that—be done to render this important service voluntary? There are direct benefits to those which are accepted as volunteer cooperation. Experience shows that the closer observation of a person's crop changes and growth, is of practical value to reporters in their own affairs; they are brought into closer touch with general crop and market conditions; they receive regularly the Weekly News Letter of the Department and the Monthly Crop Report; also, any other of the Department's publications requested; and are furnished with much useful information on many subjects, including daily market reports on such crops as they grow for market.

The percentage of regular and prompt reports made by one regular list is surprisingly high, being 90% some months. But as yet, the special lists have not fully seen the value to themselves of making correct, prompt reports. Why should the public or

\$100 Reward, \$100

The purpose of this paper will be pleased to learn that there is at least one disease that science has been able to cure in all its stages, and that is Catarrh. Catarrh being a constitutional disease, requires a constitutional treatment. Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system, thereby destroying the foundation of the disease, and giving the patient strength by building up the constitution and restoring nature in doing its work. The proprietors have no much faith in its curative power that they offer One Hundred Dollars for any case that it fails to cure. Send for list of testimonials.

Address J. C. HENNEY & CO., Toledo, Ohio. Take this Family Prize for constipation.

apple growers, or dealers, in Maine, when he receives one of our inquiries, take the time to make a careful, prompt report? Why is it worth his while to do it? Because he will become better informed about the crop in his own fields, his own state and for the United States. We will furnish him a copy of the crop and market reports, and he can then market his crop to best advantage. I wish to urge upon the potato and apple growers and dealers the advantage to them of prompt and generous cooperation with us.

Potato growers and dealers thus far have given us only about 35% of replies—less than half that of our regular list. One might expect that nearly every such grower and dealer, having his own best interests in mind, would make prompt reply, in order that he might know about the crop elsewhere. And I believe that they will reply more promptly and generally, once the practical value of so doing is before them. Last season a number of potato dealers, and apple growers told me that they felt well repaid, in receiving the crop and market reports, for their assistance to us. One apple grower having some 1200 barrels, was thus able to get considerably more per barrel for his fruit, by knowing the size of the crop and the prices for apples at different markets.

In this connection I wish to emphasize that farmers can well afford to give more intelligent thought to crop and market conditions. For your benefit the crop reports are sent to all country and other newspapers with the hope that such parts as are of local interest will be published, and thus given the widest circulation. Seemingly, you have not let the local publishers know that you desire this information, hence they have failed to publish it. Tell your local editor that you would like him to publish information on important crops. The Monthly Crop Report will be sent to any one who asks to have his name entered on the mailing list. The reason for trying to get the crop reports more generally published in country papers is that they already have a circulation among most of the farmers; and can thus disseminate the information more generally. In localities where important commercial crops are produced and where the farmers have notified the publishers that they wished to have crop information published, the publishers have been quick to print it.

In closing, I earnestly hope that you receive one of our inquiries about crop statistics, statistics, yield, or other similar subject, you will give us more prompt and prompt cooperation. We can thus make the service more accurate, and of greater use to you. A word of appreciation is extended to our regular reporters.

THE STALK-BORER AT WORK IN MAINE CORN.

Remedial Measures for 1918 Crop.

Observance injuries to corn have recently been reported to the Maine Agricultural Experiment Station. These have been accompanied by specimens of the stalk borer (*Pyrausta nictitans*) which is sometimes called the "brown worm" on account of the color of the attack on corn. Many of the samples received were at work in the spikes, though the earlier ones were farther down in the stalk before the spikes pushed out.

The only direct method of control is the removal and destruction of infested stalks as soon as the presence of the pest is discovered. This, of course, will not save the corn stalk of 1917 but it will reduce the numbers of the insect and prove a useful preventive for 1918.

There are other control measures possible with reference to next year which will be made evident by an acquaintance with the life history of the stalk borer as outlined in the following account.

The eggs are laid in the fall by a female borer on some grass or other plant growing in or near the corn field. The female borer is the one that lays the eggs. The eggs are laid in the fall by a female borer on some grass or other plant growing in or near the corn field. The female borer is the one that lays the eggs. The eggs are laid in the fall by a female borer on some grass or other plant growing in or near the corn field. The female borer is the one that lays the eggs.

while all the rest of the plant is green. At this time it is of small size, and feeds sufficient food within the grass stem; but later it is compelled to resort to thicker-stemmed plants, and it is at this time that it may appear in fields of corn.

Going in usually from outside of the field, its injury is, as a rule, almost wholly confined to the outer rows. It is probable that where the injury is not limited to the margins of the field but is general throughout its area, the eggs are laid in fall in grass or thick-stemmed weeds in corn-fields, where these have sprung up profusely after the corn has been laid by. The burrow which the stalk-borer makes within the stem runs upward from the entrance opening, and of course varies in size with the growth of the larva. Sometimes in leaving a stalk it makes a new hole above that by which it entered, and it may in this way burrow in succession several different stalks and several different kinds of plants.

Besides the corn, wheat, and bluegrass already mentioned, it may infest oats and timothy, various garden crops—including potatoes, tomatoes, rhubarb, and spinach—blackberry and raspberry canes, the thick-stemmed weeds, such as ragweed, burdock, and cocklebur—a considerable variety of garden flowers, and also the new growth of the peach, currant, grape, apple, willow, etc. Indeed, its food plants are so numerous as to indicate a practical indifference to kinds, the only necessary condition being a relatively thick stem, soft enough to allow it to enter and feed freely within.

In the small grains and larger grasses, like oats and timothy, it makes its presence manifest by killing or even cutting off the stem with its an ensheathing leaf, thus causing the head and the whole plant above the injury to turn white, and present to dry up. It is one of several insects which produce this general effect at this time, but its own injury may be at once distinguished by the round hole which it leaves in the stem of the infested plant.

The caterpillar, when full fed, is about an inch and a quarter long. Its body color varies from purplish brown to light brown. Five white stripes run lengthwise, these along the sides being interrupted on the first four segments of the abdomen, giving the caterpillar a broad, dark band just behind its thoracic legs. When the larva is about ready to pupate, its whole appearance is more silvery and uniform so that this characteristic black band is nearly obliterated. The head, the top of the neck, and the anal shield are pale reddish yellow.

The insect pupates in its larval burrow usually below its entrance hole. The pupa is a smooth, light brown object about three-fourths of an inch in length. It is from this pupal case that the brownish or grayish moth emerges to lay eggs for the next brood.

As will be seen from this account, cutting and destroying (by feeding or otherwise) the infested stalks as soon as will reduce the number of these insects before they develop to lay eggs for the next. Clean culture by fall and spring plowing to destroy the vegetation near which the eggs are deposited will also seem logical. Also if grass land adjoining corn or potato fields or garden plots shows in spring the work of the young larvae it might be worth while to beat the infested grass and feed it before the caterpillars could escape to enter the corn.

Chas. D. Woods, Director.

CAN WE AFFORD TO FEED SKIM MILK TO POULTRY?

A. W. Richardson, Instructor in Animal Industry, Poultry Division, at Farmers' Week Conference, U. of M.

On the average farm there is a great deal of skim milk which is fed to calves or pigs, and in recent years, since the use of skim milk has been advocated by college and experimental stations, there has come up a question as to whether we can really afford to feed this skim milk to poultry. I am not going into the value of skim milk in feeding dogs or calves but merely give you a few facts about the same and let you draw your own conclusions.

There are several reasons why skim milk, especially sweet milk, is fed to chickens. In the first place it has been proven that chickens can digest milk much more readily than they can digest any other feeds or combination of feeds which contain the same food elements, and more milk, because the ferment and enzymes which are generated by the digestive system of the chick, can be handled to better advantage than the sweet milk. Another reason why we feed the milk is our belief that it is because it is easier to keep it uniformly sweet, especially in warm weather, than it is to keep it uniformly sweet, and again if the milk is sweetened with it, it is thicker, the chicks will consume more of it because they will not taste this milk than they will drink this milk.

Now a few facts in regard to the effect of the feeding of sour skim milk. The Connecticut Station has done a great deal of work in feeding sour milk and the following shows the gain in weight in six weeks for 10 chicks. These fed milk gained 4.51 lbs., those not fed milk gained 3.29 lbs. There was a more uniform growth among the milk fed chicks, they were better feathered and looked better all during their growth. In regard to their mortality—there was a loss of 20 per cent in the pen not fed milk while there was a loss of only 10 per cent in the pen which was fed milk, and when we measure in dollars and cents the fact that there was twice as many deaths in the pen without milk as there was in the milk fed pen we can readily see that it is an item well worth considering. I wish to mention one fact here and that is the disease known as white diarrhea. It is a disease which is very prevalent, very contagious and usually fatal. Now it has been proven that skim milk is a very good remedy for this disease, and that the mortality of chickens known to have this disease is greatly lessened by its use. Therefore I think we are justified in drawing the conclusion that, while not exactly measurable in dollars and cents, skim milk certainly has a great value, if it is of any aid whatsoever in combating this disease. Chickens which are fed skim milk will mature and get to laying two weeks earlier than those not fed milk and this means quite an item. It means we get our broilers to market sooner when the prices are higher and get our pullets to laying sooner in the fall when eggs are high.

It has been proven by Phillips of Indiana that chicks fed on buttermilk also made very rapid growth, maintained better health and were better in every way. I now wish to bring to you a few facts and figures in regard to the value of skim milk as a food for hens. The Missouri Experiment Station carried on an experiment with White Leghorn pullets feeding one hen with beef scrap, one with no meat food at all, and one with skim milk, the food otherwise being the same. The no meat pen (25 of them) laid on an average of 65 eggs per hen for the year. The meat fed pen laid 107 eggs apiece, and the milk fed pen laid 131 eggs apiece. The cost of the food for the no milk pen was \$23.00; for the meat scrap pen, with meat scrap valued at \$3.25 per hundred, \$27.55. The milk fed pen ate food valued at \$11.33. The no meat pen paid no profit but was kept at a loss of \$18.78 while the milk pen paid a profit of \$18.78. The meat pen paid a profit of \$18.78. The milk pen paid a profit of \$18.78. The meat pen paid a profit of \$18.78. The milk pen paid a profit of \$18.78.

The Indiana Station carried on similar experiments and found that the Leghorn pullets, which they used, laid practically the same number of eggs whether they were fed skim milk or meat scrap. Using the no meat pen as a basis upon which to work, they found that the skim milk was actually worth \$2.04 per 100 lbs. From the total amount of skim milk used it was estimated that a Leghorn pullet consumed in one year 24 lbs. of skim milk. The Station figured the profit from their birds on the basis of 30 cents per 100 lbs. Now if we go on the assumption that the bird will use 24 lbs. of milk, and that we are obliged to pay 80 cents per 100 then the profit was \$1.01 per bird.

The New Jersey Station has also carried on some work in feeding milk to laying hens. Two pens of Leghorns were used in the experiments, 100 birds in each pen. Other than the milk the feed was exactly the same. The no milk pen laid 383 eggs during the year, while the milk fed pen laid 1204 eggs during the year, a difference of 821 eggs. Taking the price of eggs about as they average with us for the year as 30 cents, this means a difference of \$24.63. Granting the fact that the milk fed birds ate \$24.63 worth more feed than the no milk pen, there is still a difference of \$7.85 in favor of the milk.

It has been proven that the milk fed birds will lay more eggs in December and January, and this means quite a difference in the income because each egg is worth considerable at that time of year. In making these estimates I have used the highest prices which to my knowledge are paid for skim milk. It is entirely possible to buy milk in many places a great deal cheaper than this. Taking the milk which is produced on the farm, and that which is purchased, as a basis, and remembering the above figure of \$2.04 per hundred pounds, is there any question of whether we can afford to feed milk to poultry?

Why not renew your subscription to The Ladies' Home Journal through

CAHILL BROWN, The Curtis Man.

BETHEL, MAINE.

NORWAY

Word was received Tuesday of the sudden death of Edwin G. Silles, which occurred Monday evening at his home in North Woodstock, N. H., where he was pastor of the Baptist church. Mr. Silles had only returned from his vacation a few days previous, the latter being spent at Norway Lake, at the home of his father-in-law, Benjamin Tucker.

Mrs. Emma Mann has a curiosity in the shape of a plant at her home on Pikes Hill. It is a Yucca, of the cactus family, and it blossoms once in about five years, being in blossom at this time, the color being white, in an odd shape. The plant was raised by Mrs. Mann's mother, Mrs. Edwin Howe, and blossomed once while she was living.

Receptacles for waste and rubbish have been placed along Main street at intervals, to remind the traveling public that paper and banana skins and the like should not be thrown on the street.

Alton Tucker arrived Wednesday from Narragansett, and will remain a few days at the Benjamin Tucker farm at Norway Lake, during the absence of his father.

The reunion committee of the class of '90, N. H. S., held a meeting Wednesday evening at the home of Mrs. Lilla Locke, and made arrangements to hold the annual reunion on Friday August 17, at the home of Rust Jackson, Millerville.

The young ladies of the Telephone Exchange, including Miss Eva Russell, Miss Grace Whittemore, Miss Irene Locke, Mrs. Charlotte Moore, and Miss Annie Thomas, gave a farewell surprise party to Mrs. Bertha Boswell, before her departure for Skowhegan, where she is to make her future home. The affair took place at the home of Mrs. Moore. Music was enjoyed during the evening, and refreshments of fancy crackers, sherbet and punch were served. Mrs. Boswell was presented with a beautiful tray as a remembrance from the "hello girls."

An automobile ride was also an enjoyable feature of the evening, as the evening was a perfect one.

A business meeting of the local Chautauque Association held Wednesday evening officers for 1918 were elected as follows: President, Eugene N. Swett, Norway; vice president, Albert D. Park, Nelson; George F. Eastman, South Paris; Z. L. Merchant, Norway; secretary, Philip E. Stone, Norway; treasurer, Arthur E. Forbes, South Paris. It was voted that the foregoing officers act as a board of directors, with power to appoint all committees.

During the heavy thunder shower Friday morning about 3 o'clock, the generator at the Electric Light station was burned out, and the whole system was disabled, no cars and no lights all day Friday. The attending lights at the factories were obliged to shut down for the want of power.

Owing to increasing business at the Tabbs Snow Shoe factory, extensive repairs and improvements are being made in readiness for the winter run. Large orders for snow shoes and skis have been coming in, and present bookings indicate a record business this winter.

Mrs. Owen Welch is with her sister, Mrs. Harrison Hunt, at Noble's Corner for a few weeks.

Mrs. M. S. Hennings and Mrs. Hattie Farnsworth of Boston are visiting Mrs. W. H. Stone at Noble's Corner. Hon. A. J. Starnes is out of town on a business trip, going to Bangor and Augusta on business, thence to Portland to attend a hearing, and on to Boston, on business connected with the Norway Shoe Company.

Mrs. Albert J. Starnes and Mrs. James N. Faver were in Portland, Friday, for the day. They went to St. Barnabas hospital and called on Mr. Harry P. Jones.

Hugh Bethel of Auburn is visiting his mother, Mrs. James Wright, Cottage street.

Mrs. Dorothy Herr, who has been visiting her niece, Miss Augusta French, at North Norway, has returned to P. D. Hooper's, Paris street.

Mrs. G. L. Perry of Portland is the guest of her brother, Fred D. Hooper. Mrs. Helen Ross and Billie Laughlin have gone to Charlestown, Mass., for a few weeks' visit at her old home.

Vernon Rich has nine swarms of Italian bees that have made 750 pounds of clear honey this summer. They have been busy with the golden rod for their winter food.

Martha Thompson is clerking at the Charles P. Kildes store during the summer.

Mr. and Mrs. Robert N. Mallett and two children of Springfield, Vt., are the guests of Mr. and Mrs. O. P. Porter and Mrs. Mary Mallett.

Miss Mildred Hanes, a graduate of the Maine General Hospital, Portland, is the guest of Mr. and Mrs. Charles E. Libby, Paris street. Mrs. Emily Kimball was taken to the Central Maine General Hospital, Thursday morning, as it was feared

she had fractured both bones in her leg in the accident of the previous evening.

Horace Kimball is suffering from blood poison in his hand, and is unable to work.

Mrs. Fredland Howe is spending the week in Stetson with her mother, Mrs. Ann Brown.

The Misses Stella and Helen Pike are at home from Old Orchard.

Joseph Joyce of Newburyport, Mass., is the new superintendent at the Carroll-Jefferson shoe factory.

The Wild Cat Club went to the Barker farm Saturday evening, and enjoyed a fine supper, the occasion being in honor of Eugene E. Andrews and John C. Shepard, who were at home for the week end.

Fred Swan cut his leg badly Monday afternoon while chopping wood on the Gammon lot on the Harrison road for Curtis & Hoag. Both tendons below the knee were cut, and it required several stitches to close the wound.

Roscoe Hill, ten year old son of George Hill, who lives on the Irving Frost farm on Frost Hill, was cutting bushes Saturday with a cleaver, which slipped and cut his leg below the knee, severing two arteries.

The Past Grand association of Mt. Hope Rebekah Lodge, who were to hold their field day last Friday at the County Fair grounds, were met with a rainy morning, and in consequence, Mrs. Charles E. Libby opened her home on Paris street and a picnic dinner was enjoyed under her hospitality. The Past Grand association was organized April 11, 1895, and of the twenty past grands who have served, some one year and some two years, all are living, which is a remarkable record. The present officers are: president, Mrs. E. M. Kimball; vice president, Mrs. Ada Libby; secretary, Mrs. Gertrude Hooper; treasurer, Mrs. Gertrude Libby; entertainment committee for the annual meeting, Mrs. Gertrude Hooper, Mrs. Edie T. Akers, Mrs. Alice R. Danforth. The afternoon was spent in a social manner, with reminiscences, reports of visits to sister lodges, and recounting the pleasures and sorrows of the past years. Those present and the years of their office were: Mrs. Alice R. Danforth, 1895; Mrs. Ella Harriman, 1897; Mrs. Maggie Libby, 1898 and 1910; Mrs. Ella Frost, 1900; Mrs. Nora P. Keene, 1902; Mrs. Edie T. Akers, 1913; Mrs. Gertrude Libby, 1909; Mrs. Lillian R. Bartlett, 1908; Mrs. Gertrude Hooper, 1918; Mrs. Dora Drott, 1911; Mrs. Nora Bradbury, 1915.

CHILI SAUCE. 1-2 peck ripe tomatoes, 1 red pepper finely chopped, 1 onion finely chopped, 2 cupfuls vinegar, 2 tablespoonfuls sugar, 1 tablespoonful salt, 2 teaspoonfuls cloves, 4 teaspoonfuls cinnamon, 4 teaspoonfuls allspice.

Peel the tomatoes and slice thin. Put in a granite kettle with the other ingredients and bring gradually to the boiling point. Cook slowly two hours. Seal in sterilized jars.

TOMATO CATSUP. 1-2 bushel ripe tomatoes, 3 bay leaves, 1 lemon, 1 teaspoonful black pepper, 2 teaspoonfuls mustard, 1 teaspoonful white pepper, 3 onions, 1 teaspoonful red pepper, 1 scant cupful salt, 3-4 pint vinegar.

Wash the tomatoes thoroughly and cut in pieces; cook with the bay leaves, lemon, white pepper and onions about two hours. Strain through a colander to remove the skins. Mix the remainder of the spices and stir into the strained portion, add the salt and the vinegar, stir until well mixed, return to the large kettle and cook slowly till the mixture thickens and is cooked down about one-half. Put in small sterilized bottles, seal and keep in a cool, dark place.

PICKLED PEARS. 1-2 peck small pears, 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon, 1-2 tablespoonful whole cloves.

Boil sugar, vinegar and spices together for fifteen or twenty minutes. Peel the pears but do not remove the stems. Put into the sirup and cook slowly until soft. Seal in glass jars.

PICKLED PEACHES. Peaches are pickled by the same rule as pears. Pour boiling water over the peaches, a few at a time. Rub them briskly with a rough towel to remove the wool. They may be pared if preferred.

Oil Pickles. 50 medium sized cucumbers, 1 cupful dried onions, 1 cupful salt, 1 cupful white mustard seed, 1-2 cupful black mustard seed, 1 tablespoonful celery salt, 1-2 cupful olive oil, 2 quarts vinegar, 1 tablespoonful powdered alum.

Select cucumbers of uniform size. Wash thoroughly and cut off both ends. Select the remainder skin without peeling. Select onions about one inch in diameter, peel and slice thin. Put cucumbers and onions in a stone jar, cover with salt and let stand ten or twelve hours. Drain off the liquid. Mix the alum in one quart of vinegar, pour over the pickles, let stand several hours and drain again. Mix the mustard seeds through the pickles. Pack all in a stone jar, cover with a weight on top and keep the jar covered.

These are ready for use in three or four weeks.

SPANISH PICKLES. 1 peck green tomatoes, 4 medium sized onions, 1 cupful salt, 1-2 quarts vinegar, 1-2 ounce allspice berries, 1-2 ounce peppercorns, 1-2 ounce brown mustard seed, 2 cupfuls brown sugar, 2 green peppers, 2-3 cups vinegar.

Wash the tomatoes and remove all stem ends. Slice these cucumbers. Peel onions and slice thin crosswise. Sprinkle alternate layers of tomatoes and onions with salt and let stand from ten to twelve hours. Drain, put in a granite kettle, add other ingredients

The Home Circle

Pleasant Reveries—A Column Dedicated to Tired Mothers as they join the Home Circle at Evening Tide

PICKLES AND PRESERVES.

Tested Receipts, Carefully Followed, Reduce the Possibility of Waste in Stored Supplies.

Pearl Bailey Lyons.

With the present great demand for the preservation of food comes the announcement that there is a shortage of cans and glass jars.

Preserves, jellies, pickles can be kept in earthenware vessels. Pour melted paraffine over the cooled fruit to not less than one-quarter inch in depth to seal perfectly.

Or cut circles of paper to fit flat on top of the fruit, dip in pure alcohol, lay over product. Cover with two or three thicknesses of clean paper, tied tightly.

Pickles must be entirely covered by brine or vinegar. Pieces of homesteadish roof, placed on top, discourage mold. Cover crocks to keep out dust.

By using earthenware vessels for all jellies, preserves and pickles, the housewife will be saving her glass jars for the preservation of other foods that can not be put up in earthenware containers.

CHILI SAUCE. 1-2 peck ripe tomatoes, 1 red pepper finely chopped, 1 onion finely chopped, 2 cupfuls vinegar, 2 tablespoonfuls sugar, 1 tablespoonful salt, 2 teaspoonfuls cloves, 4 teaspoonfuls cinnamon, 4 teaspoonfuls allspice.

Peel the tomatoes and slice thin. Put in a granite kettle with the other ingredients and bring gradually to the boiling point. Cook slowly two hours. Seal in sterilized jars.

TOMATO CATSUP. 1-2 bushel ripe tomatoes, 3 bay leaves, 1 lemon, 1 teaspoonful black pepper, 2 teaspoonfuls mustard, 1 teaspoonful white pepper, 3 onions, 1 teaspoonful red pepper, 1 scant cupful salt, 3-4 pint vinegar.

Wash the tomatoes thoroughly and cut in pieces; cook with the bay leaves, lemon, white pepper and onions about two hours. Strain through a colander to remove the skins. Mix the remainder of the spices and stir into the strained portion, add the salt and the vinegar, stir until well mixed, return to the large kettle and cook slowly till the mixture thickens and is cooked down about one-half. Put in small sterilized bottles, seal and keep in a cool, dark place.

PICKLED PEARS. 1-2 peck small pears, 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon, 1-2 tablespoonful whole cloves.

Boil sugar, vinegar and spices together for fifteen or twenty minutes. Peel the pears but do not remove the stems. Put into the sirup and cook slowly until soft. Seal in glass jars.

PICKLED PEACHES. Peaches are pickled by the same rule as pears. Pour boiling water over the peaches, a few at a time. Rub them briskly with a rough towel to remove the wool. They may be pared if preferred.

Oil Pickles. 50 medium sized cucumbers, 1 cupful dried onions, 1 cupful salt, 1 cupful white mustard seed, 1-2 cupful black mustard seed, 1 tablespoonful celery salt, 1-2 cupful olive oil, 2 quarts vinegar, 1 tablespoonful powdered alum.

Select cucumbers of uniform size. Wash thoroughly and cut off both ends. Select the remainder skin without peeling. Select onions about one inch in diameter, peel and slice thin. Put cucumbers and onions in a stone jar, cover with salt and let stand ten or twelve hours. Drain off the liquid. Mix the alum in one quart of vinegar, pour over the pickles, let stand several hours and drain again. Mix the mustard seeds through the pickles. Pack all in a stone jar, cover with a weight on top and keep the jar covered.

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Wash the tomatoes and remove all stem ends. Slice these cucumbers. Peel onions and slice thin crosswise. Sprinkle alternate layers of tomatoes and onions with salt and let stand from ten to twelve hours. Drain, put in a granite kettle, add other ingredients

to the tomatoes and onions, and bring to the boiling point. Cook slowly two hours. Seal in sterilized jars.

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Chili Sauce.

1-2 peck ripe tomatoes, 1 red pepper finely chopped, 1 onion finely chopped, 2 cups vinegar, 3 tablespoons sugar, 1 tablespoonful salt, 2 teaspoonfuls cloves, 4 teaspoonfuls cinnamon, 4 teaspoonfuls allspice.

Peel the tomatoes and slice thin. Put in a granite kettle with the other ingredients and bring gradually to the boiling point. Cook slowly two hours. Seal in sterilized jars.

Tomato Catsup.

1-2 bushel ripe tomatoes, 3 bay leaves, 1 lemon, 1 teaspoonful black pepper, 2 teaspoonfuls mustard, 1 teaspoonful white pepper, 3 onions, 1 teaspoonful red pepper, 1 scant cupful salt, 3-4 pint vinegar.

Wash the tomatoes thoroughly and cut in pieces; cook with the bay leaves, lemons, white pepper and onions about two hours. Strain through a colander, to remove the skins. Mix the remainder of the spices and stir into the strained portion, add the salt and the vinegar, stir until well mixed, return to the large kettle and cook slowly till the mixture thickens and is cooked down about one-half. Put in small sterilized bottles, seal and keep in a cool, dark place.

Pickled Peas.

1-2 peck small peas, 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon, 1-2 tablespoonful whole cloves.

Boil sugar, vinegar and spices together for fifteen or twenty minutes. Peel the peas but do not remove the stems. Put into the sirup and cook slowly until soft. Seal in glass jars.

Pickled Peaches.

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Oil Pickles.

50 medium sized cucumbers, 1 cupful sliced onions, 1 cupful salt, 1 cupful white mustard seed, 1-2 cupful black mustard seed, 1 tablespoonful celery salt, 1-2 cupful olive oil, 2 quarts vinegar, 1 tablespoonful powdered alum.

Select cucumbers of uniform size. Wash thoroughly and cut off both ends. Slice the remainder thin with one inch in diameter, peel and slice thin. Put cucumbers and onion in a stone jar, cover with salt and let stand ten or twelve hours. Drain off the liquid.

Mix the alum in one quart of vinegar, pour over the pickles, let stand several hours and drain again. Mix the mustard seeds through the pickles. Pack all in a stone jar, cover with the oil and the remainder of the vinegar thoroughly mixed together, place a weight on top and keep the jar covered.

These are ready for use in three or four weeks.

Spanish Pickles.

1 peck green tomatoes, 4 medium sized onions, 1 cupful salt, 1-2 quarts vinegar, 1-2 ounce allspice berries, 1-2 ounce peppercorns, 1-2 ounce brown mustard seed, 2 cupfuls brown sugar, 4 green peppers, 4 cups vinegar.

Wash the tomatoes and remove all stem ends. Slice these crosswise. Peel onions and slice this crosswise. Sprinkle alternate layers of tomatoes and onions with salt and let stand from ten to twelve hours. Drain, put in a granite kettle, add other ingredients

and enough vinegar to cover. Heat gradually and boil slowly about half an hour.

Look over the berries and wash thoroughly. Mash the fruit and add half the weight of sugar. Put in a porcelain kettle and, after it boils, add the other half of the sugar. Boil slowly until thick, stirring frequently. Seal in jars.

LOCKE'S MILLS.
Mrs. Lester Tobberts was in Auburn the week end to see Mr. Tobberts who is a member of the Dingley Battery. Mrs. Foss of North Leeds is visiting her daughter, Mrs. King Bartlett and family.

Mr. and Mrs. C. B. Tobberts and children and Fred Morton were in Auburn, Sunday, visiting with relatives also to see Lester Tobberts.

Miss Belle Chase is a guest of relatives in Bethel.

Mr. and Mrs. Herbert Day, Mrs. Eldon Goodwin and Mrs. Nina Goodwin were in Norway, shopping, Saturday.

Mr. and Mrs. Howard Thurston of Bethel and Mr. and Mrs. Hugh Thurston of West Bethel called on Mrs. Mary Bartlett, Sunday.

Fred Morton was a guest of his nephew, Phil Morton, in Portland, recently.

Mr. and Mrs. Brown of Bethel were Sunday guests of Charles Brown.

Local View, Holiday and Birthday POST CARDS

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Bethel,

Maine

CANTON

Mrs. Ella May Hardy, wife of Oscar E. Hardy of Hartford, passed away Wednesday at a private hospital in Portland, where she had been for several weeks for treatment. Mrs. Hardy has been in poor health for a number of years. She was born in Phillips and was 33 years of age. She was the daughter of Wesley Beedy and Julia Hewey Beedy. On April 14, 1901, she became the wife of Oscar E. Hardy and they have spent most of their married life on a farm in Hartford, situated near the Canton line. They have two children, Alice and Robert. Besides her husband and children she is survived by her parents, two sisters, Mrs. Julia Moore of Machias and Mrs. Arthur Tyler of Hartford, and one brother, Frank Beedy of Wells. Another brother, Esty, died several years ago. Mrs. Hardy was a woman beloved by all and her passing on has caused deep sorrow, not only to her family but to a wide circle of friends and acquaintances. Her funeral was held Saturday forenoon at the home, Rev. Mr. Williams of Wilton officiating. The floral offerings were very beautiful, and the home was filled with relatives and friends. The body was taken to East Wilton for burial.

The Misses Mary and Mildred Richardson have returned home from Manchester, N. H., where they have been for the past ten weeks.

Miss Madeline Hines, who was operated on for appendicitis at the C. M. G. hospital, is getting along nicely. Mr. and Mrs. Fred Miller of Massachusetts have been spending a week at the bungalow of Dr. C. J. Burgess.

Mr. and Mrs. W. L. Roberts have been visiting relatives in Chesterville. Miss Katherine Hollis has been a guest of Miss Pauline House of No. Turner.

Mrs. Lucy Hutchinson has been spending a few days in Lewiston. The Misses Ruth Richardson, Ada Bonney and Laura Herrick attended a picnic of the members of Leavitt Institute at Bear Pond last week and attended the theatre in Lewiston in the evening.

Mrs. Sylvester Webster and daughter, Miriam, of Quincy, Mass., are guests of the former's sister, Mrs. S. T. Hayden, and family.

Lyman Ellis and Marguerite Hollis motored to Union, Saturday. Auel Ellis returned with them. Mrs. Sargent of Canton Point was postponed.

Miss Mary L. Richardson has been engaged to teach school at No. Turner the coming year.

Mrs. Geo. H. Johnson and guests visited her father, Gustavus Hayford, at Kennebec last Sunday.

Mrs. Margery Weld has been visiting her sister, Mrs. Lyman L. Hall, of Mexico.

C. Fred Tripp has been called to Gray by the illness of his father.

Mr. and Mrs. Marco Lavorgna are visiting at Portsmouth, N. H.

Among the new arrivals at Pine-wood Camp are: Mr. and Mrs. E. H. Dylington, Roxbury, Mass.; Mr. and Mrs. John J. Osborne, New Haven, Conn.; Albert B. Clark, Cambridge, Mass.; Mrs. L. D. Clark, Martha C. Pray, Nora A. Brown and Miss Hobbs of Arlington, Mass.; Mary L. Herman, Laura P. Bradford, Harriet L. Harris and M. M. Quimby, Boston; C. T. Pym, A. T. Pym, Lynn, Mass.; Mr. and Mrs. M. H. Cook and two daughters of Philadelphia.

Mr. and Mrs. R. B. Stratton of Rumford Center and Will Abbott and family of Peru have been guests of Mrs. Marlon A. Smith and Miss Lida Abbott.

Miss L. Lola Walker of Pennsylvania spoke to a large audience on equal suffrage at the Canton Opera House, Friday evening. Miss Walker is an able speaker and her address showed a thorough knowledge of her subject and was most helpful and instructive to the citizens of Canton.

She was introduced by Dr. Frank W. Morse. The meeting was opened by singing, "Columbia, the Gem of the Ocean," led by Miss M. Louise Staples. "The Star Spangled Banner" was sung at the close. Miss Walker was a guest while in town at Pine-wood Camp and of Mrs. Mary N. Richardson who made arrangements for the meeting.

The Lothrop family reunion was held Sunday at the home of Isaac J. Lothrop, the old ancestral home of the Lothrop. The day was perfect and twenty-five relatives and friends gathered on this occasion. A social good time was enjoyed and also a fine musical program, both vocal and instrumental. The officers chosen for the coming year were: Frank J. Caron, president; Ernest Hinkley, vice president; Mrs. Abbie J. Caron, secretary; Isaac J. Lothrop, treasurer. It was voted to hold the next reunion at the Lothrop home.

Mellen B. Packard has returned home from a visit with his daughter in Portland.

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Men's Light Weight Suits \$10 to \$22

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Worsted, Flannel

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General Merchandise and Haskell's Feed

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MAINE

Women's White Poplin and Canvas Pumps

We have a good line of Women's White Poplin and Canvas Pumps, many styles, all prices, \$1.25, \$1.50, \$1.75, \$2.00, \$2.25, \$2.50 and \$3.00. They are good values all of them.

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NORWAY,

MAINE

Red Cross has sent to headquarters the following articles to date: 35 pillow slips, 18 bed shirts, 22 pajama suits, 22 wash cloths, 12 pair stockings, and 9 convalescent robes. A letter has been received saying that the work was inspected and found to be perfectly satisfactory which was unusual for a first shipment, and that the workers were to be congratulated. More supplies are asked for and as there are many garments on hand ready to be made it is hoped there will be more workers turn out each week than a great deal may be accomplished before the cold weather.

WILSON'S MILLS.

Mr. and Mrs. Winslow York are rejoicing over the birth of a son born August 4th.

John H. Hawey returned from Annapolis, Saturday, with his two sons, Ralph and Theodore, and went to Parkersburg, La. the same day.

J. E. Hart, L. W. Littlehale, N. H. Leach, L. W. Bennett, Lewis Olson and Harry Hart attended the K. of P. meeting at Bethel, N. H., Saturday and reported a fine time. The second and third degrees were worked on two candidates and sandwiches and coffee were served.

J. R. Turner's auto truck from Westworth Location is hauling lumber to Adirondack dam for Berlin Mills Co., to build a coal shed and one or two boat houses.

Mr. and Mrs. W. H. Hart, Mr. and Mrs. R. H. Ripley, Josephine LeBlanc, Jane Norman, C. T. Fox and Clifford Nason spent the day at J. F. Hart's, Sunday.

Winslow York came down from Parkersburg Lake, Sunday.

The Rev. Mr. Shaddock from Lynn, Mass., is spending a two weeks' vacation at Lewis Leavitt's and holds meetings every evening in the church at Magalloway. Thursday evening he preached in Wilson's Mills. The church is full every evening.

Mrs. Mary Wilson of Magalloway was in town one day last week on business and stopped at Axel Wilson's.

P. J. Littlehale caught a beautiful trout below the dam weighing seven pounds and sent it to Mrs. J. F. Hart.

around it. This is the second seven pound trout Mr. Littlehale has caught this season.

J. F. Hart and wife went to Krol, Thursday to get their grandmother, Mrs. T. J. Sargent, who has been stopping with her daughter, Mrs. A. C. Thurston, this summer. Mrs. Sargent is visiting them for a few days before going to her other daughter's, Mrs. Josephine Littlehale, for the winter.

Mrs. Josephine Littlehale has finished her visit at Walter Ducknam's and is now at her son's, P. J. Littlehale's.

Cyril Ripley and wife are visiting at J. F. Hart's.

F. D. Littlehale and wife entertained their sister, Iver Littlehale, and some other friends a few days last week, among them were Mrs. Roland Ripley, Josephine LeBlanc and Jane Norman. Now they have a large party of sportsmen at their camp, "Hos-buck Lodge."

A few of the ladies of this town gathered at the home of J. F. Hart the 8th in honor of Mrs. Wm. Hart's birthday. Ice cream and fancy cookies were served.

Lyola Pennek of Magalloway is visiting his brother, Alton, for a few days.

SUNDAY RIVER.

The Appalachian Club are moving into Ketchikan. Mr. H. M. Kendall is handling their supplies.

J. J. Spinney has finished cutting C. B. Foster's hay.

H. M. Kendall is cutting the hay on the Trank place.

Walter Emery bought some cattle and hens in Mason, recently.

Mrs. W. Johnson and two children of Meechdale Falls are visiting her mother, Mrs. M. Divisak.

H. M. Kendall visited at Fred Mendi's on Grover Hill, Sunday.

Miss Florence Newell of Marlboro, Mass., is visiting her brother, J. A. Nowlin.

J. J. Spinney recently purchased a new Durham cow of Ole Olson.

Mrs. Lewis Spinney is entertaining company from Massachusetts.

Mrs. J. A. Spinney is spending week in Portland.

Reduced Prices

AUG. 15 to SEPT. 1, inclusive

We Will Sell

BATES STREET SHIRTS

\$1.50 grade for \$1.15

This is a chance to buy 1st quality goods at lower prices than they will ever be sold for again.

Remember—Any Bates Street
\$1.50 Shirt for \$1.15.

CEYLON ROWE & SON

Bethel, Maine

ALBANY.

Mrs. Louisa Rand has taken a sweater for the Red Cross work and started another. She was just a week knitting her first one. This is a record to be proud of for an old lady almost eighty-eight years old.

Rev. H. B. Catlin of Rumford Point visited Rev. C. D. Paul last Wednesday.

Abel Andrews has two fine young calves.

Amos L. Bean and family of Auburn spent the week end with his brother, Herbert I. Bean.

Mr. and Mrs. Walter Wood and Mr. and Mrs. Frank Bean of Oxford called on Mr. Bean's parents, Sunday.

Mrs. Harry McNally is visiting in Norway.

Some of the young people are rehearsing for an entertainment to be given Aug. 23 in the church vestry.

Sunday, August 19, Mr. Paul talked on "Home and Foreign Missions." The collection next Sunday will be given for missions.

Ernest Greene and family from Stone were at Abel Andrews', Sunday.

Advance Fall Coats

The Wooltex

You will notice the fascinating new style effect, the perfection in every line and detail. Everybody knows how rapidly the cost of garment materials has been rising. Fortunately, our order for these SPECIAL ADVANCE COATS was placed before the big rise came. That means a great saving for you. There are fourteen styles to select from.

Models like these will give pleasurable service not only early but through the Fall and Winter months. Yours is the first choice if you act quickly. Priced

\$19.75 to \$30.00.

BROWN, BUCK & CO.

Norway, Maine

Have Your Job Printing Done
At The Citizen Office

Buy It Now



When you are convinced that a certain investment will pay you certain, large dividends, and the opportunity is presented for you to make that investment now—Why wait? The Playerpiano will certainly prove a good investment for you and for your family. It will certainly pay you large dividends of pleasure, of satisfaction, of enjoyment and of good cheer all the rest of your life. Why wait? The Playerpiano itself is so handsome, is such good value, the tone is so full and sweet, that taken all in all it is the opportunity of your lifetime to get all you want in music, just as you want it.

Come in and see the instrument. Test it any way you choose. Have your musical friends try it for tone, for touch, for shading, and then see how all the world of music unrolls before you as the Playerpiano as a player opens avenues of expression, of technique, that you have longed for but never hoped to enjoy. Don't wait—Come in Now.

Pianos Playerpianos Organs

New Music Rolls every month for the Playerpiano.

W. J. Wheeler & Co.

South Paris

Maine

"Safety First" For Automobile Owners.

MIL CAR OWNER—

Now that you are thinking about how soon you can get your car out for the 1917 season is the time for you to think about placing INSURANCE FOR THAT CAR.

PROTECT YOURSELF AGAINST LOSS of your car by FIRE, LIGHTNING & THEFT. Our policies cover the car at all times wherever it may be, on the road, or in any building in this country or Canada.

PROTECT YOURSELF against possible suits for personal injury, damage to property of others, and damage to your own car by collision, by a LIABILITY, PROPERTY DAMAGE, and COLLISION policy.

WE HAVE THE COMPANIES! THEY ARE THE BEST. YOU HAVE THE CAR, AND YOURS IS THE LIABILITY. WE'LL RELIEVE YOU OF THE LIABILITY, and it won't be necessary for you to turn the car in to pay the premium either. THE RATES ARE REASONABLE.

Terms of policy giving names of our agents, amounts, and purposes for which our policy can be used, and our full policy are sent.

DO IT NOW.

STUART W. GOODWIN

Insurance

NORWAY

MAINE

BETHEL AND VICINITY.

Mr. Clarence Bennett was home over Saturday.

Mr. Evander Whitman was at Norway, Sunday.

Mrs. A. E. Herrick was in Portland the first of the week.

Mrs. N. A. Maraden is spending a few days at the sea shore with friends.

Mr. Levi Bartlett went to Portland last Thursday for medical treatment.

Mrs. Belle Chase of Locke's Mills was the guest of Mrs. John Swan last week.

Mr. and Mrs. Aulis of Foxboro, Mass., are guests of Mr. and Mrs. Fred Wood.

Mr. N. B. Springer and family are spending several days at Poland Camp Ground.

Mrs. Colby Allen of Minnesota was the guest of Mrs. J. C. Billings a few days last week.

Mrs. Lucy Polson spent the week end with her sister, Mrs. Gardner Roberts, at Hanover.

Mrs. Herbert Day of Bryant's Pond was the guest of Mr. and Mrs. C. L. Davis last Friday.

Mr. Robert Snodgrass and family of Berlin were Sunday guests of Mr. and Mrs. C. W. Hall.

Mrs. Minn W. Hartman was called to Poland, Friday, by the serious illness of her son, Irving.

Miss Josephine Pullen and niece, Lillian E. Morse, of Yarmouth are guests of Mr. S. J. Morse and family.

Mr. and Mrs. Clarence Spaulding and daughter, Berle, of Brooks, Me., are guests of Mr. P. J. Tibbels and family.

Mr. and Mrs. J. M. Philbrook and Mr. and Mrs. Fred Philbrook have returned home from their farm at Sunday River.

Mrs. Fred Hall and two daughters spent a few days with Mrs. Hall's parents, Mr. and Mrs. O. A. Buck, on Swan's Hill.

Mr. and Mrs. P. L. Watts, who have been guests of Miss Angie Chapman, returned to their home in Portland last Thursday.

Mr. and Mrs. H. S. Trueman and Mrs. Scott Robinson are attending the Poland camp meeting at Poland camp ground.

Mr. and Mrs. S. N. Blackwood, Mrs. O. L. Thurston, Miss Maroon Mansfield and Mr. L. L. Carter motored to Portland last Friday.

Mr. and Mrs. Edward Brackett and Mr. and Mrs. Carl Brackett of Woodford were week end guests of Mr. Horace Annas and family.

Miss Ruth Beck, who has been spending her vacation with her parents, Mr. and Mrs. O. A. Beck, returned to Berlin, Monday.

Mr. and Mrs. D. F. Hastings entertained Mrs. Emily Philbrook of Yarmouth, Me., Mrs. O. M. Mason and Miss Alice Mason last Thursday.

Mr. and Mrs. C. E. Fox motored to Magalloway, Sunday, and took dinner at the top of Adirondack Mt. with Mr. Fox's brother, Mr. Calvin T. Fox.

Mr. and Mrs. L. W. Cookman and daughter, Martha, and Mr. and Mrs. Howard Martin of Norway were Sunday guests of Mrs. W. H. Young.

Dr. Frank Brown and wife, who have been guests of Mrs. Brown's parents, Mr. and Mrs. J. M. Philbrook, at their farm, returned to their home in Portland last Thursday.

Mr. and Mrs. Gerhard Carlson returned to their home in Borester, Mass., Monday, after spending a few weeks with Mrs. Carlson's parents, Mr. and Mrs. P. H. York.

Mr. and Mrs. H. N. Upton returned to their home in Bethel, Monday, after spending a few days at the farm of Mr. Upton's parents, Mr. and Mrs. J. M. Philbrook, at their farm, returned to their home in Portland last Thursday.

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Mr. Tom Brown and family went to Old Orchard, Saturday.

Mrs. Fred Chandler of Auburn spent Sunday with her parents in Bethel.

Miss Madeline Coolidge of Gorham, N. H., is visiting relatives in town.

Mrs. Persis Swan of Portland is visiting her niece, Mrs. P. C. Chapman.

Miss Geneva Hutchins of New York is the guest of her sister, Mrs. Frank Bartlett.

Mr. and Mrs. Dean of Berlin were guests of Mr. and Mrs. Harry Jordan, Monday.

Mr. and Mrs. Davis Lovejoy spent the day, Tuesday, at Andover, going by auto.

A number of the Bethel ladies went to Norway, Saturday, to attend the "Dollar Day Sale."

Sunday, Mr. and Mrs. M. L. Thurston and Mr. and Mrs. Wade Thurston and children went to Old Orchard by auto.

Rev. and Mrs. Arthur Shirley of Stamford, Conn., are guests of the Russell-Shirley family at their summer home.

Mrs. A. T. Rowe, Mrs. R. B. Grover, Mrs. Cluston and daughter, Madeline, were calling on friends in town one day last week.

Miss Marion Sleeper, who has been a guest of Mr. and Mrs. E. S. Chandler, returned to her home in Winthrop Center, Monday.

Mrs. D. T. Durell, who has been spending a week with Mr. Durell, who is employed at the Portsmouth Navy Yard, returned home Monday.

Mrs. Carver, Mrs. Mansfield and daughter, Marian, and Mr. I. L. Carver were guests of Mrs. L. H. Gilley at Maplewood, N. H., Sunday.

Mr. and Mrs. George Kneeland of Berry's Mills and Mr. and Mrs. Rufus Rice of Readfield were guests of Mr. and Mrs. F. J. Tyler last week.

Mrs. Amelia Tinsley and guests, Miss Edith and Master Francis Randall, of Hyde Park, Mass., are spending a few days in Rumford with Mrs. Gladys Harborth.

Mr. and Mrs. Fred Wood, Mr. and Mrs. Aulis and Mr. Lyman Wheeler motored to South Paris the first of the week where they were guests of Mr. and Mrs. Lester Wood.

Miss Edith Hastings, a teacher in the Hackley Institute at Muskegon, Mich., who has been attending the Harvard summer school, arrived Tuesday to spend her vacation with her parents, Mr. and Mrs. D. S. Hastings.

Mrs. Gertrude Everett of Norway is visiting her daughter, Mrs. D. T. Durell.

Mrs. Moll Hight and son, Donald, of Athens, Me., were guests of Mr. and Mrs. C. W. Hall last week.

Mr. Cleveland West and family of Erol, N. H., were guests of relatives in town the first of the week.

Mrs. Raymond Hutchins has returned to Portland as Mr. Hutchins has returned from his voyage.

YOUR CANNING NEEDS

Glass Jars

Lightning in 1-2 pts., pts., qts. and 2 qts.

Sure Seal in pts., qts. and 2 qts.

E-Z Seal in pts.

Double Safety in qts.

Ball Ideal in qts.

All new style wide mouth jars.

Rubber Rings

To fit any jar.

Jelly Tumblers

With or without caps.

Sugar

Buy early before the price advances too much.

Carder's
16 BROAD STREET

Fresh Bread

From the Paris Bakery
Every day but Thursday

A 20 oz. Loaf for 10c

Homemade Doughnuts

Canned Meats and Vegetables

FRED E. WHEELER

WATCH THIS SPACE.

We have just completed arrangements with Bird & Son for the sale of their products in this vicinity which includes:

The Ever Lasting Paroid Roofing.

Building Paper.

Wall Board in plain and quartered Oak.

Reposet Twin Shingles, Etc., Etc.

Shipments will begin in a short time when we will announce in this space the best trade in Roofing in this vicinity.

Invoices just received for 245 M Red Cedar Shingles and 360 M White Cedar.

CHAS. G. BLAKE

NORWAY,

MAINE

RUMFORD

Miss Vivian Brown of the Rumford Falls Trust Company and Miss Mildred Brown of the Maine Telephone and Telegraph Company leave this week for a vacation from their duties, of a two weeks' stay.

The town schools of Rumford will reopen on September 10th.

Miss Hazel Tutveson of Smith's Crossing is substituting in the office of Realmaster Cleon S. Osgood of the Maine Central during the absence of Mr. Leon Parsons.

Miss Mildred Smith, stenographer in the office of Superintendent of Schools, Mr. Leroy Williams, leaves next week for a week's stay at Island Pond, Vt., with her grandmother.

Mr. Lee Abbott, who has been a resident of Rumford for a long time, is to move his family to Auburn this fall, where they will reside in the future. Mr. Abbott expects to work in a machine shop this winter, but later they may take up the line of business that he has pursued in Rumford.

Miss Anna M. Philbrick is enjoying a two weeks' vacation which she is spending in camp at Quosago.

Mr. Richmond L. Melcher of the Duntun Lumber Company has arranged his land at Roxbury Pond into camp lots, and will place them on the market.

Mrs. Rebecca Israelson and family of Pine street are spending a few weeks at one of the Dunham cottages on the shore of Roxbury Pond.

Mrs. W. H. Henry of Lincoln avenue is spending the month of August at Old Orchard Beach.

Orman Dunham of Dixfield is the guest of his aunt, Mrs. C. E. Stanhope, of Franklin street.

Howard Leader, advertising man for the Everett K. Day Company, is confined to his home on Knox street by illness.

Mrs. Jennie McGinnis is clerking in the shoe store during the sale.

Miss Susan Jewett is spending her vacation at Portsmouth, N. H.

Mr. and Mrs. D. Bradford Andrews are camping in Hale. They are using the camp trailer for which John E. Stephens has the agency in Oxford County.

William Cyr has accepted a clerical position in the finishing room of the Oxford Paper Mill.

Miss Abbie Perry is clerking for Homer LaChance in his grocery store on Exchange street.

Major E. A. Allen has located in Portland for an indefinite period. He has leased a house in that city, where his sister-in-law, Mrs. Arthur Sloane and children, will stay with him.

Mrs. C. E. Demmons left on Sunday for Sidney, Maine, where she will visit her daughter, Mrs. F. E. Blake. Later she will go to Long Island, Portland Harbor, to visit her sons, Arthur and Wallace.

Mrs. M. Melchison and children, Esther and Morris, of Portland are spending a month with Mr. and Mrs. H. Coblenz of Strathearn Park.

Arthur Bernstein of New York City is the guest of his sister, Mrs. H. Coblenz, of Strathearn Park.

Mr. and Mrs. James Young and family leave soon for two weeks at Old Orchard Beach and Boston. Mrs. Ann Young is already visiting at those two places.

Miss Nellie McMeenanin is enjoying a two weeks' vacation from her duties in the E. K. Day Co. store. She is visiting relatives in Portland.

Mrs. Archie Ricker is on the sick list.

Lee Madlock, dress goods buyer for the James H. Dunham Company of New York, is visiting Mr. and Mrs. Edmund Bowers of Penobscot street.

Mrs. Edmund Bowers and Mrs. Annie Cyr left on Monday for Boston and New York to purchase their fall stock.

Mrs. Harry Ruff is visiting in Augusta.

Miss Olive Bartlett is enjoying a two weeks' vacation from her duties as stenographer in the Rumford Falls Insurance Agency. She is visiting friends in Old Orchard and Boston.

James Logan, who has been employed in a mill at Johnsonburg, Penn., has returned to town and accepted a position in the Oxford Paper Mill.

Cornelius Kelley has moved his family into the rent recently vacated by Fred McPherson.

Mrs. W. E. Hall of Livermore is visiting in the home of her cousin, Mrs. Nellie Mackinnon.

Friends in town of Corporal Verba that sweet of company B will be pleased to hear of his return.

You cannot afford to work properly, if you feed dull and groggy horses. To do your work as well as you can, you must have

A Clear

If you have been confined in a close room, a summer and get your lungs filled with fresh air, by eating ten loaves of bread.

Get your lungs filled with fresh air, by eating ten loaves of bread.

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Friends in town of Corporal Verla Sweet of company B will be pleased.

You cannot attend to your work properly, or with any degree of satisfaction, if your head aches as if you feel dull and groggy from a disordered stomach, or indigestion. To do your work easily, quickly and well, and to keep it, you must have

A Clear Head

If you have been confined in a close room, open the windows or get out for a moment and get your lungs filled with fresh air. If your stomach is deranged by eating too much or eating too heavily of rich or indigestible food, try a few drops of L. F. Atwood's Medicine to start up your digestive functions. You will get speedy relief and you will find yourself doing your customary work with ease and satisfaction to yourself. 25 cents bottle at all dealers. Sample free from L. F. Atwood Co., Portland, Maine.

TELLS ON THE KIDNEYS

Bethel People Have Found This To Be True.

The strain of overwork tell on weakened kidneys. The hurry and worry of business men, the heavy lifting and stooping of workmen, the women's household cares, tend to wear, weaken and injure the kidneys until they can no longer filter the poison from the blood and the whole body suffers from the waste matter that accumulates. Weakened kidneys need quick assistance. Doan's Kidney Pills are prepared especially for weakened kidneys; tired, worn-out backs—have proven their merit in thousands of such cases. Convincing proof of their worth in a Bethel citizen's statement.

S. J. Morse, retired farmer, Mechanic St., says: "I had been suffering off and on from a dull, heavy ache across my kidneys. This trouble came on when I was at work and I finally got so I couldn't do much. I used Doan's Kidney Pills and I couldn't wish for anything better for they gave me almost instant relief from the backache. I keep Doan's on hand now, getting them at Besserman's Drug Store and they always help me when my back pains."

Get at all dealers. Foster-Milburn Co., Mfgs., Buffalo, N. Y.

to learn that he has been promoted to sergeant.

Mr. and Mrs. A. J. Pine have moved from Erches street into the John Orino house on Spruce street.

Miss Irene McAuley is enjoying a two weeks' vacation from her duties as stenographer at the International Paper Mill, which she is spending in Prince Edward Island.

Mr. and Mrs. John Brennick left on Sunday for a stay of two weeks at Old Orchard Beach.

John Webber, manager for the Maine Coated Paper Company, will occupy the rent on Somerset street vacated by Mr. M. P. Abbott and family.

Orton Frow Hutchinson in company with his grandmother, is visiting at the home of his uncle, Mr. and Mrs. David F. Frew.

Miss Anna Moran of Boston, Mass., is a guest of her aunt, Mrs. Bedard, of Urquhart street.

Mrs. E. H. Dorr of Mexico is visiting Mrs. W. R. Henry at Old Orchard Beach.

Johanne Placherty, a Mexican boy, has been found guilty of stealing an endorsed check and cashing it at one of the local stores. He was sent to the State Reform School for the balance of his minority, he being only thirteen years of age.

Two slander suits have been filed by Attorney Albert Bellevue, against John Orino, the well known merchant in Rumford. One suit is brought by Ernest Arden for the sum of \$5,000 and the other by Mrs. Angelina Arden for a like sum. The plaintiffs allege that Orino made slanderous remarks concerning them. The trials will be held at the October term of Supreme Judicial Court. Attachments on Mr. Orino's property to the amount of \$10,000 have been made.

Deputy Sheriff L. L. Niles and family have rented the Howe camp at Howard Pond, and are enjoying a two weeks' outing at that popular resort. Since enjoying vacation life at the Pond, Mr. and Mrs. Niles have celebrated their 25th wedding anniversary.

Mr. and Mrs. "Bob" Laid of So. Rumford are receiving congratulations upon the birth of a son.

The Continental Paper Bag Company are again troubled by a strike of employees—this time in the shipping department. Fifteen men walked out last week, demanding more pay. Up to the present writing the matter has not been settled.

Paul Laundry, who has been at the Battle Creek Sanatorium in Michigan for some time past, has returned to Rumford and is much improved in health.

Arthur Landry, who is acting as employment agent for the Oxford Paper Mill, has just returned from Boston with 30 men to work for that company. They are all taken care of at Hotel Bilton, which has been leased by the Mill Company for housing its employees.

The little son of Attorney and Mrs. Lucian W. Blanchard, which was born last week, lived only a few hours.

Friends will be interested to learn that the marriage of Miss Anna Mary Mealand and Walter Lemay Stone

took place at Fort Oglethorpe, Ga., on Wednesday of this week. Miss Mealand made many friends in town last winter, when she was instructor of music and drawing in the public schools of the town. Mr. Stone is now stationed at Fort Oglethorpe with the 11th cavalry.

The marriage of Miss Sue Brown and Mr. Carl Quimby was solemnized last week at the Baptist parsonage in Mexico. The young couple will live in Lincoln, N. H., where the groom is employed.

Miss Rae Langille, assistant to the pastor of the Rumford Methodist church, left on Monday of this week for Hudson, N. Y., where she will be the guest of Dr. Mary Faulk. Later Miss Langille and Dr. Faulk will go to Miss Langille's home at Mattapan, Mass., for a stay of two weeks.

Mrs. J. A. Nile and children, Howell and Taylor, and Mrs. Pearl Snyder and little daughter of Brooklyn, N. Y., are at Weld Pond for a two weeks' outing.

Rev. and Mrs. F. F. Foshey are entertaining Mrs. Foshey's parents, Mr. and Mrs. Whitman, of Marlboro, Mass.

Mr. and Mrs. P. Edward McCarthy of Prospect avenue, with two children and maid, are spending a fortnight in camp at Kenebecago. The youngest child is staying with his grandmother at Livermore Falls during that time.

Mrs. John B. Martin, who is spending the summer at Kezar Lake, is recovering from a recent illness.

Mrs. Percy Roberts is entertaining her mother, Mrs. Lewis, from Livermore Falls. Mrs. Lewis was called here by the serious illness of her daughter, Miss Jennie, who is at the McCarthy Hospital recovering from a surgical operation.

Mr. English of Hyde Park, Mass., is the guest of his daughter, Mrs. Harry H. Ostrum, of Penobscot street.

Mr. and Mrs. George T. Gates and daughter, Norma, are at their camp at Worthing Pond for a stay of two weeks during Mr. Gates' vacation.

Mrs. Eva Eaton of Chicago is in town the guest of relatives.

Attorney Albert Bellevue has received his summons to appear at Plattburgh on Aug. 27th, where he will go into training in the officers' training camps at that place. Lawyer Ashworth of Rumford also Mr. Flanders of the Maine Telephone and Telegraph Company will be among others who will go at the same time.

Miss Eunice Lyford, stenographer for the firm of Bisbee & Parker, is enjoying a vacation from her duties, part of which she is spending with her parents at Mt. Vernon, Me. Miss Lucy Carl, stenographer in the office of the Oxford Paper Mill, has also left for a vacation, a portion of the time to be spent with relatives in Lewiston.

Rev. and Mrs. John S. Warren of St. Barnabas church are spending ten days at Sugar Hill, Franconia Notch, at the White Mountains. There will be no services at St. Barnabas church on Sunday next because of the absence of Mr. Warren.

Miss Amelia Carrier is substituting in the law office of Bishop and Parker during the absence of Eunice Lyford.

PROBATE NOTICES.

To all persons interested in either of the Estates hereinafter named:

At a Probate Court at Paris in vacation in and for the County of Oxford, on the thirty-first day of July, in the year of our Lord one thousand nine hundred and seventeen. The following matter having been presented for the action thereupon hereinafter indicated, it is hereby ORDERED:

That notice thereof be given to all persons interested, by causing a copy of this order to be published three weeks successively in the Oxford County Citizen newspaper, published at Bethel, in said County, that they may appear at a Probate Court to be held at Rumford on the third Tuesday of August, A. D. 1917, at 9 o'clock in the forenoon, and be heard thereon if they see cause.

Antonio Placido late of Bethel, deceased; petition for the appointment of Frank E. Farrington or some other suitable person be appointed as administrator of the estate of said deceased presented by Adeline Placido, mother and heir.

ADDITIONAL E. HERRICK, Judge of said Court.

A true copy—attest: ALBERT D. PARK, Register.

SOLEDUDE. Lone are the untold forests of the North. They're the wailing wails of the can Mains; But he knows solitude who wanders forth.

And seeks through cities, for a friend, in vain. —Edgar Avery Marden.

Truth and trouble play no favorites. IT PAYS TO ADVERTISE.

WEST PARIS

Mrs. Renie Higgins and Mrs. Elizabeth Farrar were taken to the Central Maine General Hospital, Lewiston, Tuesday, for operations for appendicitis. Both patients were obliged to be taken on cots and were operated upon as soon as they arrived at the hospital. Dr. Wheeler, Mr. Higgins, Mrs. Higgins' mother, Mrs. Lovejoy of Portland, and Mrs. Herbert Scribner of Paris Hill, a sister of Mrs. Farrar, went with them. Both patients are reported comfortable at this time.

Mr. and Mrs. L. H. Penley and son Donald and C. L. Bidlon went to Peak's Island, Tuesday to join other members of the Penley family who have a cottage there. Mrs. Clara Bidlon also went to Portland in the auto with them, going from there to South Windham to visit Mrs. Hattie Scott.

Mrs. C. A. Bacon and daughter, Margaret, and Billy Roderick went to Portland last Monday for a visit of several days, but were obliged to return Wednesday on account of the illness of Mrs. Bacon's sister, Mrs. Higgins.

James P. Curtis was at the Central Maine General Hospital two days last week for treatment of his leg, which he injured by falling from his mowing machine.

Rev. Dwight A. Ball was at home Thursday night, and returned to Ferry Beach, Friday morning.

Dr. Staples has bought Mrs. I. E. Emmons' house on Main street.

E. D. Curtis and family were recent guests of Mrs. Curtis' sister at Rumford Falls.

Mrs. Lendall Yates entertained her aunt, Mrs. Vernon Walton, of South Paris, Tuesday.

Mr. and Mrs. C. F. Barden, Mrs. Dexter Gray, Agnes Gray, and Marion Curtis motored to Old Orchard and Ferry Beach, Sunday.

Elmer Marston, who has been very ill from poisoning supposed to have resulted from using stuff to kill potato bugs, is gaining slowly.

Mrs. Mary Peckover and daughter, Helen, of Lawrence, Mass., are visiting Mrs. Peckover's brother, Albert J. Ricker, and family.

Mr. and Mrs. Edwin J. Mann, Lewiston, are Jacob Mann, Mrs. Cynthia Curtis and Mrs. Geneva Tuell attended the funeral of their relative, Mrs. Oscar E. Hardy, at Canton, Saturday.

Miss Laura Bardea, with Miss Nora Dunham of South Paris, went to Ferry Beach, Sunday.

Augustus Bacon, Clara Bacon, Mr. and Mrs. Hiram Y. Bacon motored to Lisbon Falls, Sunday, in Ralph Bacon's car and were guests of Mrs. Albert H. Packard and family.

Mrs. W. W. Gardner is entertaining her nephew from Canada, who came through in his auto.

Mrs. Frances Taylor of Boston is a guest at J. B. Tucker's.

The members of the Penley family, who have been at Peak's Island, have returned home.

CHICKEN LICE.

Sodium Fluorid, a Newly Discovered Remedy, Kills Fowl Lice Quickly of All Such Parasites.

One application of sodium fluorid will kill all lice of chickens, entomologists of the United States Department of Agriculture have discovered. This inexpensive white powder, they find, will rid a flock of all the seven common species of chicken lice in a few days. One pound, costing only 40 or 50 cents at the time of this writing, is enough to treat 100 fowls, if dusted on. If dissolved in water and used as a dip, the same amount will go three times as far. It is easily applied, economical, gives immediate results, and does not injure the fowls or the poultryman.

The complete effectiveness of the sodium fluorid remedy and methods of using it are discussed in Farmers' Bulletin 801 of the United States Department of Agriculture, "Mites and Lice on Poultry," by F. C. Bishop and H. P. Wood. The bulletin deals also with mites, the night pests of chickens, which require a different treatment. Lice are the biting insects that work by day and are a serious foe in neglected small flocks of general farms and back yards.

Sodium fluorid—say it plainly to the druggist or you may get sodium chlorid, common salt, which it not only resembles in name but in appearance—may be obtained at most large drug stores. Until its recent use against cockroaches, and still more recently against poultry, this substance had not been employed as an insecticide. The demand for it, therefore, has been quite limited, and it is not ordinarily found in the stock of the small drug store. Druggists, however, can obtain it readily from manufacturing chemists, and with demand, it likely will be carried by local dealers. The free powdered commercial form is cheaper and more easily applied by the dust box method than the fine, crystalline sodium fluorid.

Dusting with Sodium Fluorid.

The dipping method is more economical, but among many poultry raisers there is a general sentiment against the practice of dipping fowls, largely because most of the dips contain materials which discolor the feathers. The sodium fluorid dip, however, is harmless and so compared with dusting is more easily done. As it is necessary that the fowls dry quickly, dipping is most applicable in the Southern States and to summer treatments in the North. For lice on young

ANDOVER

Rev. George Lincoln preached a very interesting sermon at the Congregational church, Sunday morning.

Mr. Girdler Sweet and family from Lynn, Mass., were in town a few days, recently.

Mrs. Susan Titus, who has been the guest of her brother, J. E. Mills, and other relatives the past two weeks, returned to Portland, Sunday.

The King's Daughters met last Thursday with Mrs. F. E. Leslie. This society will hold its annual sale of fancy work, aprons, etc., Wednesday evening, Aug. 22, in the town hall. Ice cream and cake will be on sale.

Mr. and Mrs. John Suter with Roger Thurston as chauffeur, are spending the week at Gardiner.

Mrs. George Thomas, who has been seriously ill at the home of her daughter, Mrs. Roger Thurston, is somewhat improved in health.

Mrs. Dora Mills and Mrs. Susan Titus were guests Friday of Mr. and Mrs. Edward Akers.

The Camp Fire Girls with Florence Akers as chaperon spent Thursday night and Friday camping at the Grover place, No. 4.

"The Old Peabody Pew" under the auspices of the Ladies' Aid was played in the Congregational church at Upton, Saturday evening. Ray Thurston, Constance Poor and Arthur Marston carried the ladies in their autos.

Miss Eunice Niles from Hallowell gave a demonstration on the cold pack method of canning fruits and vegetables in an interesting manner Saturday afternoon at the town hall. Prof. Yeaton from Orono was present.

George Thomas was called from the Lakes last week by the serious illness of his wife.

Wm. Learned was at Rumford, Saturday.

Mrs. Sylvanus DeLong returned from the Lakes, Tuesday of last week. Geoffrey May from New York is visiting his wife at the home of her father, Wm. Cushman.

Mrs. Lucinda Bristol, who is employed in the post office, has been ill the past week at the home of her parents, S. W. Marston and wife.

Annie Akers has been clerking in the post office during Mrs. Bristol's absence.

John K. Hewey and son, Ted, were at home a few days last week from Farmington.

Y. A. Thurston was at the South Arm of the Lake, Tuesday.

Frank Learned is staying for the Abbott Brothers.

Nathaniel Barnes has moved his family into one of the houses on the Emerson farm, owned by M. L. and Y. A. Thurston.

O'Neil Sweet, who is in the training camp at Fort Slocum, New York, spent a few days at home this week.

Ellery Merrill and family from Rumford Point were guests of Mrs. Merrill's sister, Mrs. Lawrence Parson's, Wednesday of last week.

Chas. Howe was in town Saturday night with his moving pictures.

To apply the material in dust form, place it in an open vessel on a table and with one hand hold the fowl by the legs or wings. With the other hand place small pinches of the chemical among the feathers next to the skin, according to what is known as the "pinch" method, which proceeds as follows: One pinch on the head, one on the neck, two on the back, one on the breast, one below the vent, one on the tail, one on either thigh, and one scattered on the under side of each wing when spread. Each pinch can be distributed by pushing the thumb and fingers among the feathers as the material is released. If the chicken is held over the vessel, the material which falls from the fowl during the operation is recovered.

The material also may be applied by means of a shaker, but this method has some disadvantages as compared with the "pinch" method. When this method is used the amount of sodium fluorid may be reduced by adding four parts of some finely powdered material, such as road dust or flour, to each part of the fluorid. The dust, while not poisonous, is somewhat irritating to the nose and throat. If allowed to remain on the skin in any quantity for any great length of time, it may cause slight local irritation. For these reasons, those dusting a large number of chickens would do well to cover nose and mouth with a dust guard or damp cloth and to wash their hands occasionally.

Dipping with Sodium Fluorid.

The dipping method is more economical, but among many poultry raisers there is a general sentiment against the practice of dipping fowls, largely because most of the dips contain materials which discolor the feathers. The sodium fluorid dip, however, is harmless and so compared with dusting is more easily done. As it is necessary that the fowls dry quickly, dipping is most applicable in the Southern States and to summer treatments in the North. For lice on young

23 ACRE POULTRY FARM \$900

10 acres smooth early crop land, excellent for poultry; 7 acres to growing pine—would cut 100 cords bolts now, comfortable six room dwelling; good stable. Best of water.

Only Two Miles Out of Norway Village; BARGAIN for Cash.

The DENNIS PIKE Real Estate Agency NORWAY, MAINE.

1864 1917
H. A. H. & Co.
BOSTON
COMMISSION MERCHANTS

WANT YOUR FARM PRODUCTS

Eggs, Live and Dressed Poultry, Veal, Apples and Potatoes.

Prices, shipping tags, dressing, packing and shipping instructions, etc., sent free.

HENNERY EGGS

Send a Trial Shipmen*

Goldsmith-Wall-Stockwell Co. Boston

chickens, young turkeys, and in fact all newly hatched or sick fowls, the application of sodium fluorid in the dust form is recommended.

This is the way the dip is prepared: In a tub of tepid water dissolve the poison at the rate of 1/4 to 1 ounce of the commercial powder, or 2.3 of an ounce of the chemically pure material, to each gallon of water. The fowls should be held by the wings over the back with the left hand and quickly submerged in the solution, keeping the head out, while the feathers are ruffled with the other hand to allow the dip to penetrate to the skin. The head then should be dipped once or twice and the bird lifted and allowed to drain a few seconds. A fowl may be treated in 30 to 45 seconds. The sodium fluorid solution should not be allowed to remain long in galvanized vessels as its action on this metal is injurious. The solution does not injure the hands unless it comes in contact with sores, when it may cause slight irritation.

In experiments conducted by the Department's specialists more than 800 fowls have been dipped at one time, using on the average 5.2 ounces of sodium fluorid to 100 birds, at a cost of 13 cents. Labor is also reduced by "dipping," the cost being about 55 cents for 100 fowls.

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POEMS WORTH READING

MURMURS

Some murmur when their sky is clear,
And wholly bright to view,
If one small speck of dark appear
In their great heaven of blue.
And none with thankful love are filled,
If but one streak of light,
One ray of God's good mercy glid
The darkness of their night.

THE IDEAL

I think the song that's sweetest
Is the one that's never sung
That lies at the heart of the singer
Too grand for mortal tongue;
And sometimes in the silence
Between the day and the night,
He feels that his measures
Did farewell to the light.

A picture that is fairer
Than all that have a part
Among the masterpieces
In the marble halls of art,
Is the one that haunts the painter
In all his golden dreams,
And to the painter only,
A real picture seems.

The noblest, grandest poem
Lies not in lines and gold
Among the treasured volumes
That rowed bookshelves hold;
But in the heart of the poet's brain,
And when he tries to grasp it
He finds his effort vain.

A fairy hand from heaven
Reaches up here and there,
And when we strive to grasp it
It vanishes into air.
And thus our fair ideal
Plucks always just before
And we with longing spirits
Hunch for it evermore.

DON'T BOTHER

Don't bother yourself in a world of gloom,
But spread your wings and try
For the morning spirit that ever sings
In the blue of the bending sky.

Don't sit by the road with a hanging head,
But lift it and look above
To the golden paths where the angels tread
And the whole world sings of love.

Don't think your troubles are all they are,
But brush them away with a song,
And face the battle and meet the war
With a spirit unafraid and strong.

ONLY

Only a word; but it changed to fall
In a little shift of a city wall,
And, taking root, grew bravely up
Till a tiny blossom crowned its top.

Only a flower; but it changed that day
That a hardened heart passed by the way;
And the message that through the flower
Reached the weary soul a sweet convey.

For it spoke of the lilies so gaily clad,
And the violet heart grew strongly glad
At the thought of a tender care over
That faded even a sparrow's fall.

Only a thought; but the work it wrought
Can never be word or pen be taught;
For it ran through a life like a thread
Of gold, and the life bore fruit a hundred fold.

Only a word; but 'twas spoken in love,
With a whispered prayer to the Lord above;
And the angels in heaven rejoiced and
For a newborn soul entered in by
"the door."

DO THEY THINK OF ME AT HOME?

Do they think of me at home,
Do they ever think of me?
I who shared their every grief,
I who watched them grow and gleam,
Are these hours green and cold
And strange?

Do they ever think of me?
I would give the world to know,
Do they think of me at home?
I would give the world to know,
Do they think of me at home?
Do they think of me at home?

Do they think of me at home,
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This is Daisy Baker's Mother. Her hints and suggestions on household economy and home baking, which will appear in these columns from time to time, will be found of interest and value to every housewife.

What Can You Do to Cut Down the Cost of Living?

"Start in with baking at home. It's easy to make good bread—better than you can buy—and you'll be surprised how much you can save."

"What you save on the cost of the bread is only half the story. The better your bread, the more your family will eat, and in eating more bread they will naturally eat less of other more expensive foods."

"There is twice as much food value in a pound of flour as in a pound of meat—and the meat will cost you probably five times as much."

"All you need is a good recipe and a good flour—these two things are essential."

"One of the best flours that I know—one that I have used in my own baking for years, is made in Ohio—right in the Miami Valley where the rich limestone soil produces a soft winter wheat of peculiarly superior quality."

"Ask your grocer for a sack of

WILLIAM TELL FLOUR

"It's easy to work with; you can use it for everything, and it gives a most delicious nutty flavor to your baking. Try it in your own home."

WILLIAM TELL FLOUR is the Flour of the Triple Guarantee. Guaranteed under the Ohio Better Flour Label, by the manufacturer who made it, and by the grocer who sells it.



Do they think of how I loved,
Is my happy early days?
Do they think of him who came,
But could never win their praise?
I am happy by his side,
And from him he'll never roam!
But my heart will sadly ask,
Do they think of me at home?
Do they think of me at home?
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But could never win their praise?
I am happy by his side,
And from him he'll never roam!
But my heart will sadly ask,
Do they think of me at home?
Do they think of me at home?
Do they think of me at home?

They knew their lives not lost.
Across the sea, on stranger shore,
Their life-blood ebbed away;
Our brave boys slept to wake no more,
Their eyes were closed for aye.

The strife has ceased. The flag is furled.
The cause they loved is won;
And this the plaudit of the world,
With mighty voice, "Well done!"

And now their country calls them home,
To rest upon her shore;
In solemn, solemn state they come,
As those who fight no more.

In consecrated ground she lays
Her warriors' clay to rest;
Near those who died in other days,
In hallowed ground and blest.

A STATE TEACHERS' AGENCY.

The State Teachers' Agency which the last Legislature provided should be maintained under the direction of the State superintendent of public schools is now in process of organization and registration are being received in the following manner:

A circular of information has been prepared and is now being distributed which gives the text of the law and calls attention to the following points of importance which should be carefully noted by applicants for registration:

Who May Register.
Any person who holds a State teaching certificate of any grade.

Any person holding a temporary non-renewable teaching permit is eligible to receive such a permit. The State certification law requires that temporary permits may be issued only to persons at least seventeen years of age who have completed the equivalent of a standard secondary school course and who have not previously held such a permit.

How to Register.
Send to the State superintendent of public schools, Augusta, Maine, for an application blank. Fill out the blank carefully, giving full details of training and experience, and return it, with three recent photographs. Accompany it, if necessary, with a signed statement on a separate sheet written on one side only giving any other facts which will be useful to school authorities who may desire to employ you.

Do not send copies of recommendations.

Enrollment Fee.
A fee of three dollars is charged for enrollment. This is the only expense. No commission is charged when a teacher is placed in a position.

Services.
Persons registering will immediately be placed upon the active list and will be recommended to school authorities as applications for teachers and notices of vacancies are received. No guarantee of employment is given and recommendations will be made only of those whose papers show qualifications for the position in which a vacancy exists.

Regulations.
No teacher will be considered eligible to recommendation for employment who does not at all times notify the State superintendent of schools as soon as he or she has accepted a position. This is absolutely essential in order that service may be satisfactory.

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SOUTH PARIS

Andrew J. Jackson and Alfred H. Jackson went Friday morning to spend two or three weeks at the Summit House, Wachusett Mountain, Princeton, Mass.

Owing to arrangements which had already been made, there will be services at the Methodist church every Sunday during the present month, not omitting any.

Mr. and Mrs. W. H. Minch of Washington, D. C., while on an automobile tour through the mountains, visited at George F. Eastman's, Saturday. Mrs. Minch is a sister of Mr. Eastman.

Harry D. Cole and family and Ernest F. Shaw and family made an automobile trip to Fortune Rock, Sunday, and Misses Doris and Charlotte Cole remained there for a week's visit with relatives.

Harry P. King was at his Singlepole camp, the Leanto, over Sunday, and had as a guest Herbert Harris of Portland, who came from Andover, Saturday morning and returned to Portland, Sunday night.

An automobile party consisting of Mr. and Mrs. Hastings Bean, grandson Edward, Miss Laura Burnell, Misses Carrie and Gertrude Hall, Mr. and Mrs. N. Dayton Bolster, Miss Ruth Bolster, Marion Bolster, Mr. and Mrs. Alton C. Wheeler and daughter, Miriam, Miss Edith Kelley, Mrs. Anna Hayes, Merton Clifford, Miss Bertha Wright and Mr. and Mrs. Lester Twitchell, all of South Paris. U. G. Wheeler and two daughters from Shag Pond joined the party there.

They made a trip through Bethel, Mayville, North Bethel, Poplar Tavern, Gratton, Lakeside, had a picnic dinner at Errol, then went on to Askeo Falls 15 miles above Errol, to the camp of "The Brown Owl," by the Magalloway river, and Wilson's Mill. On their return home they passed through Millsfield, Dunbar, Berlin, N. H., Milan, Gorham and Shelburne, through Bethel and to South Paris, a distance of 180 miles. The party left South Paris about 7 o'clock Sunday morning and returned at 3:30.

Miss Florence Smith of Dorchester, Mass., a soprano soloist, will sing at the recital, Miss Arline Crocker is to give Aug. 17, for the benefit of the Service League. Miss Isabelle Reardon will assist as pianist.

Charles Moulton has purchased a house in Welchville and they expect to move there soon.

Mr. and Mrs. A. L. Holmes are spending their vacation at their camp at Shag Pond.

Charles E. Merrill went by auto to Patten, Wednesday, to join his family who have been there some time. They will spend a few days camping at Shag Pond.

Miss Alta Cummings of Albany has recently been the guest of Miss Vida Jenne of Gerry street.

A construction crew are occupying the cars formerly used by the Infantry boys who were doing guard duty here. The crew of about 40 men are raising the road bed and track.

Mr. and Mrs. Howard A. Swan and Mr. and Mrs. Ralph Homelway recently took an automobile trip to Rumford Falls, Screw Auger Falls and Gratton, returning through Bethel and Greenwood.

Howard McDonnell of Cumberland Mills and his cousin, Ethel Thomas, of Portland have been recent guests at Bert Dean's of Western avenue.

Mr. and Mrs. Charles W. Carr of Cumberland Mills, Mr. and Mrs. Willis Carr of South Windham, Walter Ordway and son Sherman and daughter Elvira were recent guests of Mr. and Mrs. Sherman Ordway of Western avenue.

Mrs. Lucilla Morton and Miss Clara Beatty are spending a few days at Camp Concord. Mr. and Mrs. William Morton will spend the coming week there also.

Mr. and Mrs. George Morton and son, Henry, and Mrs. Ralph Whitman and Mrs. Beal and daughter, Geneva, of South Windham have returned after spending a week at Camp Concord.

Mrs. Elizabeth Briggs is visiting relatives and friends in Portland for a couple of weeks.

Miss Sue Rounds is spending a few days with her mother, Mrs. L. A. Rounds, of Main street.

Charles Records has gone to Bethel, Me., where he has employment in a large toy factory. He will work under House C. Gray who has charge of the assembling and finishing rooms.

Walter Abbott, son of John Abbott, is spending a few days here. He has been drafted from Melrose, Mass., where he was working and expects a call about Sept. 1st.

Bess Tolman of Bethel, son of Mr. and Mrs. C. R. Tolman of Park street, was among the list of the applicants for the position of the Massachusetts Board of Fire Insurers to be admitted as attorneys.

Mrs. L. A. Rounds and Jim Halseth recently attended the funeral of the

HERRICK & PARK, Attorneys-at-Law, Bethel, Maine.

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QUARRIES, FACTORY LOCATIONS, MILL SITES, FARMS, SITES FOR SUMMER HOTELS AND CAMPS.

Located on the line of the **MAINE CENTRAL RAILROAD** give opportunity to those desiring to make a change in location for a new start in life.

UNDEVELOPED WATER POWERS, UNLIMITED RAW MATERIAL AND GOOD FARMING LAND

Communications regarding locations are invited and will receive attention when addressed to any agent of the **MAINE CENTRAL**, or to

INDUSTRIAL BUREAU, MAINE CENTRAL RAILROAD, PORTLAND, MAINE.

into Dr. Rounds' brother, at Mechanic Falls.

William Abbott from Melrose, Mass., is spending his vacation with his parents, Mr. and Mrs. John Abbott, of Pleasant street.

Mr. and Mrs. Percival E. Hathaway and Mrs. Stanley M. Wheeler made an automobile trip to Portland, Wednesday.

Miss Hattie Doble has returned from West Paris where she has been spending a few weeks with her brother and wife, Mr. and Mrs. Ellis Doble.

Captain Fred C. Tribou and daughter, Rena, have returned from Machias where they have been for some time on account of the illness of Captain Tribou's sister.

Miss Hunter of Strong is the guest of her sister, Mrs. Frank Goldsmith, for a few weeks.

Mrs. Bertha Martin of Jackson, Mich., and son, Floyd Harlow, of Worcester, Mass., have been spending a few days with Mrs. Martin's mother, Mrs. Rideout, of Market Square.

APOLGUE.

The young son of the family, who had been out to luncheon at a little friend's house, was asked by his mother on his return whether he had been a good boy. He hesitated a moment, then answered, "Yes."

"You don't seem to be very sure about the matter," said his mother. "What did you do?"

"Oh, I just spilled my chop in my lap," he replied.

"Did you apologize to Mrs. Brown?" "Yes," he nodded.

"Tell mother what you said when you apologized."

"Oh," came the quick response. "I said, 'Excuse me, but that's what always happens to tough meat.'"

I look for the new teacher that shall follow so far the shining laws, that he shall see them come full circles shall see their rounding complete grace; shall see the world to be the mirror of the sun; shall see the identity of the law of gravitation with unity of heart; and shall show that the Ought, that duty, is one thing with science, with beauty and with joy Emerges.

Say you saw it in the Citizen.



THE SHAW BUSINESS COLLEGE
An effort to make the business of the future is being made by the Shaw Business College. The college is located in the heart of the city and is the only one of its kind in the state. It is a place where the future is being made.

Build your fresh air poultry house right and it will work to advantage. This is the easiest section of the country because the heat thrown off by the birds is cold weather, especially while at rest, is retained in the house because of the heavy wind will enter the building. The birds are comfortable all the time because any exchange of air that takes place is

BURIAL COLLEGE

For the Far-Away-Fro
Selected lists of suitable living left College for students away from home. Supervision without undue interference management to away-from-home may begin their careers physically fit roughly trained.

FALL TERM BEGINS TUESDAY.
New students admitted every Monday. A good position is provided every day. The college is located in the heart of the city and is the only one of its kind in the state. It is a place where the future is being made.

18 Boylston St., Washington St., Boston.

MORE ABOUT POULTRY HOUSES.

By G. E. Conkey.

We recently discussed this question of poultry buildings and it will be a good thing for us to dwell a little more on the importance of fresh air in relation to poultry buildings. The importance of fresh air is generally recognized today and has resulted in a well defined demand for poultry houses that will supply lots of fresh pure air to the fowls all the time. To meet this need the fresh air house which has a considerable part of the front open at all times has been developed. This is the only style house that can be depended upon to supply fresh air under varying weather conditions without the use of shifting valves ventilating devices. That the fresh air type of house has been successful, is proven by the increased number of them used today in various sections of the country.

In general, the fresh air house has developed into two styles which are named after their originators the Woods and Tollman houses. A study of the Woods house which is the most popular of all the fresh air types, is interesting and well worth while. Let us consider it in this article.

THE WOODS TYPE.

In building any fresh air house, it has been found that certain sizes or dimensions are more satisfactory than others and in the Woods type of fresh air house, the sizes advocated are 24 ft. wide, 10x13 feet, and 20x20 feet. The larger figures in each case representing the depth of the building. This type is also well fitted for a continuous house, the depth of which should be 20 feet if possible. In the continuous type, always divide the building into 20 foot sections with tight partitions between, otherwise the quarters will be drafty. Keep the light and general arrangement the same regardless of the size of house you decide upon.

With this semi-monk type of roof, have the front of the house 4 1/2 feet and the rear 6 1/2 feet high. The extreme height of the building should be 9 feet, this being the high point of the rear section while the high point of the front section would be 6 feet. This three foot difference in height, makes a front for the upper part of the rear section of the house and about half of this space should be given up to windows. These windows can be arranged so that they will swing up in hot weather, or else made so as to be taken out entirely. The windows when closed in the winter, will furnish light and sunshine for the rear section of the house.

If you build a house 20 feet deep, the break in the roof will be at a point 12 feet from the rear wall. The distance will be in the same proportion for the smaller houses. The front of the house should be tightly boarded up 1 1/2 feet from the floor, the remaining 3 feet of space above this and running the entire length of the building should have no covering during the entire year, save a 1-4 inch mesh wire which acts as a wind break and also keeps out heavy storms. You will need 7 window sash with 12 inch glass for a 20 foot house. One-fourth of these at the drop in the roof, two of them about a foot apart in the middle of the rear end of the house and put one at about the center of the front section on the east end. Place your door on the east end at the high point of the rear section. Walls, roof and floor should be constructed the same as you would in any other poultry house.

Build your fresh air poultry house right and it will work to advantage. This is the easiest section of the country because the heat thrown off by the birds is cold weather, especially while at rest, is retained in the house because of the heavy wind will enter the building. The birds are comfortable all the time because any exchange of air that takes place is

fresh air. The fresh air house is the only one of its kind in the state. It is a place where the future is being made.

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BURDETT COLLEGE

For the Far Away-From-Home Student

Selected lists of suitable living places are provided by Burdett College for students away from home.

Supervision without undue interference is given by the college management to away-from-home students in order that they may begin their careers physically fit, morally clean, and thoroughly trained.

FALL TERM BEGINS TUESDAY, SEPT. 4

New Students admitted every Monday and Wednesday.

A good position is provided every graduate.

New College and from the Normal School begins Monday, Sept. 24.

The Burdett College Course in Business, Accounting, Secretarial, and Office Training, is a course of four years.

18 Boylston St., Boston, Mass.

FARM ORCHARD AND GARDEN

BY **FETRIGG**

REGISTERED ROCKFORD, ILL.

CONSULTANCE SOLICITED

This matter must not be reprinted without special permission.

Air slacked lime is recommended by some as effective in controlling insect bugs.

A Michigan White Wyandotte hen is credited with having laid ninety-three eggs in as many days. Her name is Pinfeather, and her owner holds her worth \$100.

One Iowa farmer succeeded in getting the upper hand of a patch of horse nettle last July and August by applying twenty gallons of kerosene oil to the patch, 3 by 4 rods in extent.

Corn smut cannot be controlled, as can oat smut, by treating the seed with a formalin solution. The only preventive consists in not planting seed in fields which produced smutty corn the preceding year.

A bit odd, isn't it, that one of the largest American trees known—the cottonwood—has a seed so small that it is borne for long distances in the air supported by a little dust of cotton to which it is attached?

A strip of several thicknesses of most any kind of paper wrapped around the stem of the garden plants and extending an inch and a half into the soil and as far above the ground will give effective protection from cutworms.

For the sake of the boy and only incidentally because of consideration for the automobile gas bill the boy who sails around in such a machine for pleasure merely ought to be required to earn the money to pay for the gasoline that he burns up.

A new process has been discovered for the drying of lumber by electricity. The trees are first sawed into thick planks and subjected to an electric current for ten hours. Under this method the wood is said to be harder and to warp less than by the usual method.

Corn belt hog raisers should take note of the warning which has lately been issued by the United States department of agriculture to the effect that no fault should be placed by hog raisers in any treatment for hog cholera except by the serum vaccination method.

A word of appreciation doesn't cost a cent, but in a good many cases it secures a type and quality of service that mere wages will not. Justly spoken, such appreciation tends to create good feeling and makes possible a type of co-operation that produces most satisfactory results.

A California farmer has apparently found a way to make his milk more palatable while his hands are busy milking him. He has devised the plan of strapping a one-legged milk stool to his side. When he finishes milking a cow and goes to the next he stool goes along with him and is there when he sits down.

Rarely should newspapers be cut beyond the middle of June, and many do not cut it after the 1st. The condition of the bed next year will depend largely upon the care which it receives during this year. Each care should include keeping the bed free from weeds, keeping the soil loose and generous fertilizing if the bed has not been fertilized earlier in the season.

The fact—voiced for by geologists—that the surface of the country is wearing away at the rate of an inch in 700 years isn't half as important a consideration for the average farmer as that involved in taking from the soil more in fertilizing elements than it can replace by natural and commercial fertilizers and the growing of leguminous crops.

A Minnesota woman, writing Dr. Bracken of the state board of health, recommends the following recipe for the successful use of sage powder: For giving the face the best color get a pot of rouge and a rabbit's foot. Carry them about two miles from home and walk out and back once a day to see that the rabbit is still there. On the face of it this would seem to be an entirely successful way to keep the complexion fresh and of the right color.

The poisoned rabbit bait which is used to kill cutworms is made as follows: Thoroughly mix a teaspoonful of paris green in a quart of dry bran and then mix the mixture with a pint of sweetened water. Molasses or sugar being good for the purpose. The bait thus prepared should be scattered in little chunks as large as a good sized hickory nut along the rows of the plants. Poultry should not be allowed to run in a garden where this poison has been placed.

After a number of experiments with the use of a vaccine which it was hoped would be effective in rendering horses immune from attacks of glanders, the federal department of agriculture has announced that the vaccine is a failure and advises horse owners against using it.

It is a humane thing to let the hen with the brood of chicks out of an evening or in the middle of the day to dust and stretch her legs and wings. If one can imagine himself in a coop for a week at a stretch in hot weather the service mentioned will be the more cheerfully rendered.

The Massachusetts forestry department is making an effort along the line of trying to reclaim the commonwealth lands of the tip of Cape Cod by planting trees there and sowing beach grass. If these two things can be successfully done it is believed that the shifting of the sands by prevailing winds can be prevented.

There recently passed the upper house of congress an agricultural appropriation bill carrying the huge sum of nearly \$20,000,000. This will mean a more effective as well as more extensive prosecution of agricultural experiment and demonstration work in all parts of the country than has ever been carried on before.

The press bulletin of the United States geological survey calls attention to the discovery of an important deposit of asbestos some thirty miles north of Globe, Ariz. It is found with limestone and has a remarkably fine fiber, a yarn spun from it .03 of an inch in diameter, being strong enough to support a weight of fifteen and a half pounds.

It is estimated that to properly harvest the bumper wheat crop which will soon be ripening in Kansas 40,000 hands will be required besides the number usually required. Many counties that did not ask for help last season are asking for as high as 3,000 hands this year. The figures given are furnished by the state's free employment bureau.

A good many housewives may not be aware of the fact that beans and peas will boil tender in a much shorter time in soft water than in hard; that onions and a number of other vegetables boiled in soft water tend to lose their flavor rapidly, and that for extracting the juice of meat for broth soft water is best, and hard water or soft water containing salt is preferable if the juices of the meat are to be retained.

A Canadian reader, reporting his experience in the Rural New Yorker, tells of having much success in the catching of sparrows with the aid of one of the small pocket electric flash lights. The sparrows were poked from their roosting places by flash poles and as once flew toward the light, being seized as they reached it or falling to the floor, where they were easily caught. He reports that all the sparrows in a barn can be got by this method in fifteen or twenty minutes.

The short crop of apples in a good many sections this season is due to the fact that the trees had an overload of fruit last season and the further fact that it was very dry during the three or four weeks preceding the ripening season. Fruit buds for the following season's crop are formed during the period mentioned, and the trees being put to it to furnish nourishment for the fruit already set formed no buds. This is one of nature's wise precautions for the protection of the life and vitality of the tree.

A well known melon grower claims that he sometimes gives his melons a special flavor in the following interesting manner: When the melons have attained full size and just before they are ready to pick he takes a pound of sugar, puts one end in a bottle of sugar syrup containing the flavoring extract desired and by means of a darning needle runs the other end through the stem of the melon to be treated. He states that in dry weather a melon will absorb half a cupful or more of the sweetened extract, which imparts a delicious flavor.

The lad whose high school training has not served to make him consider it unbecoming for him to buckle in and load and spread a good sized manure pile has a proper notion of the value of education. On the other hand, the boy who thinks his diploma sort of puts him above work of this kind, or the girl who gets it into her head that such evidence of scholarship puts her above darning and mending serves as a mighty poor sample of the output of an educational system, is doomed to lots of grief in the days ahead and is more likely to prove of weighty little use to himself or to those who have sacrificed most in his or her behalf.

Those who are not interested in poultry raising have little idea of the extent to which the business in the shipment of day old chicks is now carried on. One Ohio firm claims to have a capacity of 35,000 day old chicks a week. The writer saw a shipment from this firm the other day consisting of more than 600 Brown and White Leghorns and White Wyandottes. They were a lively lot at the end of their 600 mile trip, and but one chick died en route. The little fellows are shipped in galvanized pasteboard boxes, each containing fifty chicks, and provided with holes to give necessary ventilation. The chicks are not fed or watered en route, as they require no nourishment for a period of seventy-two hours after being hatched.

THE DAIRYMAN.

Whether the pure bred herd will pay or not depends very largely upon the keeper. One thing is absolutely certain—if a man will give the cows half a chance profits will be his.

The dairy farmer is in a better position to raise good calves, pigs and chickens than his neighbor who does not believe in dairying.

Don't let the cows out in the storm to stand around. It doesn't pay.

When a cow that is not in the habit of kicking puts her foot in the pail you may be sure there's a reason. Try to find out what is the trouble. Her udder may be sore.

Frequently a cow will milk to better advantage if she is given a little feed during the process.

Many an apparently inferior cow could be made good with better care and feed.

LIGHT HENS HEAVY LAYERS.

In an article published a short time ago Professor Quisenberry, who is director of the Missouri poultry experiment station and has charge of the national egg laying contest now being held there, brings out the interesting, as well as significant, fact that fully 90 per cent of the proved best layers which have been tested out in the several egg laying contests have been the smallest birds entered, running all the way from half a pound to three pounds less than the recognized weight standard of the breed to which the individual hen belonged. He cites Lady Showyou, the White Plymouth Rock hen, winner of the first contest at Mountain Grove, with a record of 281 eggs, she weighing one and a half pounds less than the standard; also the Rose Comb White Leghorn pullet Missouri Queen, that laid 200 eggs in the contest and weighed but two and three-fourths pounds, being the smallest of thirty-six pullets entered. He also cites the fact that the hens or pullets holding egg records among Barred Rocks, Langshans, White Buff and Black Orpingtons and White, Silver and Buff Wyandottes have been from a half to two pounds under the standard weights. To further emphasize his point Mr. Quisenberry cites the case of the Missouri breeder of Plymouth Rocks who had made a good deal of the fact that his fowls averaged from one to three pound overweight, but who is now disposing of his entire flock because they do not lay eggs enough to pay for their keep while laying them.

BEDDING FOR SWINE.

Hogs Need a Dry Nest to Keep Them Thrifty in Winter.

Hogs of all ages and also require comfortable sleeping places to realize for their owners the full benefit of food consumed, writes a New York farmer in the American Agriculturist. This applies more especially to their accommodations from fall until spring. Stock of all kinds are more sensitive to cold winds and wet surroundings than many persons realize. Make them comfortable, so they will not pile one on top of another for warmth. This is unhealthy. The under one gets sweaty and coming in contact with the cool air will develop pneumonia, which is as fatal as any disease ever found in a herd of young pigs.

Zero weather does not hurt swine, provided other conditions are favorable. Have all the openings or ventilators so arranged that the circulation of air is from the inside, outward. Have no draft of air inward. This would create cold and dampness in the room. On a cold morning, when you see particles of frost adhering to the side walls and ceiling, you may be sure it is caused by impure air or steam rising from the pigs and therefore the pen is not properly ventilated. It is unhealthy for man or beast to stay in such atmosphere. Make openings on one side or one end of the room, but not opposite each other, and

WHY CULTIVATE?

The "why" of cultivating corn is worth a thought at just this time of year when every team in the corn belt that is available is putting in long hours in cultivating this great crop. The chief object of cultivation should be to keep the surface soil mellow and the subsoil moist. The killing of weeds is merely a secondary consideration. The force of this statement is made perfectly clear in the dialogue which took place last summer between two farmers, their corn rows butting up to each other on opposite sides of the same fence. The farmer who cultivated his corn to kill weeds only was sort of ridiculing his neighbor for stirring the soil frequently during the dry spell, when there were no weeds in sight. However, the other asked him to wait and pass judgment at harvest time. When the corn in these two fields was picked the farmer who cultivated to kill weeds got twenty bushels per acre, and his neighbor got forty. The facts set forth ought to contain a suggestion for a good many corn growers.

FOR HORSE RAISERS.

A good many farmers do not realize as much on the horses they sell as they might because they do not follow any definite plan in their horse breeding operations, using a sire of one breed one season and another the next and not exercising any particular care in the matter of the points of excellence of the mares used for breeding purposes. Dr. Alexander, the well known authority on horse breeding, lays down five rules which, if followed, he says will produce a practically pure and satisfactory type of pure bred horses. Have in mind an ideal type toward which to work and select one breed from which to choose sires. Select and use only sound, healthy mares as nearly of the ideal chosen as possible. Discard all males produced and all females below the standard. Feed breeding stock and young stock at all times in such a way as to develop all the possibilities of each animal. Only sound, healthy sires and dams should be mated, and everything possible should be done to develop constitution and resistant power against disease.

SOME COLLAR SUGGESTIONS.

The Nebraska College of Agriculture makes some suggestions along the line of preventing more shoulders in horses that are worth taking note of by those who may not appreciate their value to the full. The suggestions state that sore shoulders more often come from loose collars along the side of the neck than extra length of collar. In such case the harness should be worked rather long, which will tend to press the collar in snug against the sides of the neck. Lifting up the collar occasionally on a hot day and letting the shoulders cool is a good thing. This also gives opportunity to remove the mane or any foreign substance that may have got under the collar. The use of the sweat pad is condemned because it makes the shoulders tender and more susceptible to sores and tumors. Bathing the shoulders in cold water each night will do much toward keeping them in prime condition.

A DRY COUNTRY REFRIGERATOR.

A South Dakota farm wife who lives in a section where water is too scarce to allow of using it to supply a cooling-tank has worked out a plan for refrigeration that is simple yet very effective. A small refrigerator room is built in the upper part of the well and just beneath the pump, with an iron grating in one corner to allow free circulation of the cool air from the well beneath. Steps are arranged running from the surface of the ground down to the floor of this room and shelves are placed around the walls conveniently. She reports this refrigerator always cool no matter how hot it is above.

Holding Back Milk.

It is not unusual for a cow to hold back her milk, but it is not natural for her to do so, says the Kansas Farmer. The refusal of a cow to "give down" is usually due to rough treatment. It may require good treatment for a considerable time to change the "holding up" habit. We have never seen a cow refuse to respond to good treatment, whether she had the habit of holding up her milk or the kicking habit.

Shelter Young Stock.

If young animals are not sheltered against severe weather the extra feed is all used up in an attempt on nature's part to keep the animals warm, and no profit results. The scrub animal and the treatment which made him a scrub have no place on the high priced land of today. Shelter is just as important as feed, and both are necessary in abundance.



Me's Dream, the Duroc-Jersey sow herewith shown, won grand championships at the Wisconsin state fair and Illinois state fair of 1912. She won the senior championship at the International live stock show, Chicago, last year. This sow was farrowed March 15, 1917, and has produced seven litters of pigs, never less than nine and up to eleven. These pigs sold for more than \$7,000. Her ancestors were winners at the world's fairs at Chicago and St. Louis, and her progeny have been state fair winners. She is considered one of the greatest sows of her breed from every standpoint. Me's Dream is owned by H. E. Brown, Lexington, Mo.

put in small windows of large capacity. This is an excellent way to dry and warm a room.

Shredded cornstalks make good bedding, and hogs will eat much of it. Cornstalks are the hardest and most disagreeable of all beds to clean. Oak and buckwheat straw are both undesirable. They look wearing qualities. Both will sweat and become damp quickly, causing scurf, cracked skin and continued itching. Dry leaves make a good bed of short duration, but soon break into fragments, creating a dust. Baled shavings and sawdust both make desirable bedding for mild weather. They absorb moisture and impart a healthy odor, but are too cold and uncomfortable for winter use. We consider rice and wheat straw the best of all materials to use. This produces comfortable beds at all seasons. When given in sufficient quantity for the pigs to burrow into during cold weather they will be dry and healthy. It is important that all beds, no matter what material they are made of, be changed promptly when damp.

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MORE ABOUT POULTRY HOUSES.

By G. E. Conkey.

We recently discussed this question of poultry buildings and it will be a good thing for us to dwell a little more on the importance of fresh air in relation to poultry buildings. The importance of fresh air is generally recognized today and has resulted in a well defined demand for poultry houses that will supply lots of fresh pure air to the fowls all the time. To meet this need the fresh air house which has a considerable part of the front open at all times has been developed. This is the only style house that can be depended upon to supply fresh air under varying weather conditions without the use of shifting various ventilating devices. That the fresh air type of house has been successful, is proven by the increased number of them used today in various sections of the country.

In general, the fresh air house has developed into two styles which are named after their originators the Woods and Tollman houses. A study of the Woods house which is the most popular of all the fresh air types, is interesting and well worth while. Let us consider it in this article.

THE WOODS TYPE.

In building any fresh air house, it has been found that certain sizes or dimensions are more satisfactory than others and in the Woods type of fresh air house, the sizes advocated are 24 ft. deep, 10x13 feet, and 20x20 feet, the larger figures in each case representing the depth of the building. This type is also well fitted for a continuous house, the depth of which should be 20 feet if possible. In the continuous type, always divide the building into 20 foot sections with light partitions between, otherwise the quarters will be drafty. Keep the height and general arrangement the same regardless of the size of house you decide upon.

With this semi-monk type of roof, have the front of the house 4 1/2 feet and the rear 6 1/2 feet high. The extreme height of the building should be 8 feet, this being the high point of the rear section while the high point of the front section would be 6 feet. This three feet difference in height, makes a front for the upper part of the rear section of the house and about half of this space should be given up to windows. These windows can be arranged so that they will swing up inside in hot weather, or else made so as to be taken out entirely. The windows when closed in the winter, will furnish light and sunshine for the rear section of the house.

If you build a house 20 feet deep, the break in the roof will be at a point 12 feet from the rear wall. The distance will be in the same proportion for the smaller houses. The front of the house should be tightly boarded up 1 1/2 feet from the floor, the remaining 3 feet of space above this old running the entire length of the building should have no covering during the entire year, save a 14 inch mesh wire which acts as a wind break and also helps keep out heavy storms. You will need 7 window sash with 12 inch glass for a 20 foot house, three four of these at the drop in the roof, two of them about a foot apart in the middle of the rear end of the house and put one at about the center of the front section on the east end and three your door on the east end and at the high point of the rear section. Walls, roof and floor should be constructed the same as you would in any good poultry house.

Build your fresh air poultry house right and it will work to advantage. It is the easiest section of the country because the heat thrown off by the fowls in cold weather, especially while at rest, is retained in the house because of the low front. You will also find that heavy winds will not enter the building. The fowls are comfortable all the time because any interchange of air that takes place is

gradual. By placing the roosts along the rear wall you will have no danger of drafts at night because of the unusual depth which is always recommended in fresh air houses. During the summer months there is a good circulation of air, the air finding a ready exit through the windows located at the high points of the building. When additional circulation is necessary, simply remove the east and west windows.

If roup or colds, due to poor ventilation, have been troubling your flock, or if you want to be sure of keeping your birds under the best housing conditions with the least possible work for yourself, try the fresh air type of poultry houses. The fresh air house comes pretty near solving the question of perfect ventilation and its popularity has become so great that there is no doubt about its being here to stay.

APPLE BY-PRODUCTS.

W. W. Cheneveth, Associate Professor of Pomology, Massachusetts Agricultural College, Amherst, Mass., in Farmers' Week Course, U. of M.

Each year the fruit growers suffer more or less loss of fruit from various causes. Chief among these are surplus crops, poor condition of fruit or market and lack of good local market. No records are available to show this total loss for any one state or group of states, but it must amount to many hundreds of thousands of dollars.

One state alone in the New England group is credited with producing each year 1,250,000 bushels of cider apples which are valued at 12 cents per bushel.

Our small fruit growers are heavy losers especially in years like the past season. In some localities hundreds of crates of raspberries were condemned and dumped. Other hundreds of crates sold for less than picking expenses. Contrast the condition of these growers with the New England pioneer who never allows any fruit from his 15 acre fruit farm to waste nor to sell at a price too low to pay a profit. The difference is due to the methods of handling those perishable small fruits. One set of growers was at the mercy of the market and lost heavily. The other was equipped for manufacturing and sold everything at a profit.

What has been said of small fruits will apply to plums, peaches, and grapes. However the greatest loss to New England fruit growers is from the cull and elder grades of apples. Statistics show a crop for the whole group of states of approximately 3 1/2 million bushels. These are disposed of as follows: Cider mills handle large quantities at an average price of 12 cents per bushel. Some are fed to live stock, but since their value for feed is so low this is not economical. Large amounts are allowed to waste.

It costs the good grower as much to grow culls as it does better grades, hence this large crop of poor grade apples represents a tremendous loss.

The apple lends itself admirably to manufacturing. The many products which it will produce are standard foods on most markets and New England should find ways to conserve all her cheap fruits through some use or more of these products.

Apple butter, elder jelly, apple syrup, evaporated and canned apples, bottled cider and vinegar are the important products, and all are within the scope of possibilities for the farmer or small cooperative association to manufacture so cheaply that a good profit may be realized.

The east has learned some expensive lessons from the southwestern fruit growers, and we are due for another experience in the near future unless we heed ourselves. It will be only a few years before hundreds of carloads of fruit byproducts will begin rolling into our eastern markets to supply the growing demand for these products.

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